

THE
LADIES' COOK BOOK,

COMPILED BY THE

LADIES' AID SOCIETY

OF THE

FIRST PRESBYTERIAN CHURCH,

SCOTTDALE, PA.

SCOTTDALE, PA.
1891.

INDEPENDENT PRINT, SCOTTDALE, PA.



PREFACE.

IN PRESENTING this volume to the public, the compilers, the Ladies' Aid Society of the First Presbyterian Church, Scottdale, Pa., had two objects in view: First, to assist the busy housewives in keeping their tables supplied with wholesome, delicious food at the smallest cost; Second, to secure funds to be used for mission purposes. Many young housewives, and, in fact, some older ones, often work to a great disadvantage and waste of material by not knowing the best method of preparing food. There is a growing sentiment, however, for greater economy and better prepared food, leading the housewives everywhere to seek everything that will assist them in this laudable object, but a majority of the books written for housekeepers fail in their object, in that the recipes have been gathered from unreliable sources and frequently prove worthless.

The compilers of this work, however, have selected such recipes only as are of known merit, and have been used by the ladies whose names are signed to them. Each department has been supplied with a sufficient number and variety of recipes to suit all, and yet contain nothing worthless, and will be found of great benefit to every lady who takes pride in her table.

A lack of care in following recipes often renders worthless that which would otherwise prove a success, hence the necessity of exactness in preparing recipes. Knowing the worth and value of the volume, the compilers have no hesitancy in offering it to the public, hoping that it may receive a cordial welcome and a fair trial.

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CAKES.

WHITE CAKE.—Two cupfuls of sugar, two-thirds cup of butter, one cup of milk, whites of six eggs, four cups flour, three tablespoonfuls baking powder. Flavor to taste with almond, lemon or vanilla.

Mrs. A. S. Loucks.

LEMON CAKE.— $2\frac{1}{2}$ cups granulated sugar, 1 cup lard, 1 pint sweet milk, 2 eggs, 5 cents worth carbonate of ammonia, 5 cents worth oil of lemon, pinch of salt. Dissolve the ammonia by grating it in the milk. After the dough is made pound well with the rolling pin. Roll thin and cut in squares. Make the dough about as stiff as pie dough.

Mrs. T. G. Beaumont.

EUREKA SPONGE CAKE.—Four eggs beaten with $1\frac{1}{2}$ cups of sugar, 2 cups of sifted flour, baking powder and lemon extract, each 1 teaspoonful. Beat thoroughly together and add $\frac{3}{4}$ cup boiling water. It is very thin but makes a delicious and wholesome cake.

Mrs. M. L. Robinson.

WHITE CITRON CAKE.—Three cups pulverized sugar, one cup butter, one cup sweet milk, 3 cups flour, whites of 9 eggs beaten stiff, two teaspoonfuls baking powder, flavor with lemon, slice citron very thin, dredge slightly with flour, bake in an oblong pan. Put layer of cake, then layer of citron, then layer of cake. Frost with white icing.

ICING FOR ABOVE.—One small cup granulated sugar, 1 tablespoonful water, boiled until it stiffens. Then pour on the whites or two eggs beaten stiff. Stir all the time and beat till cool.

Clara C. Smith.

FRIAR'S OMELETTE.—Boil and mash 12 apples as for sauce, stir into them 2 ounces butter; when cold add four eggs well beaten; butter a dish and strew in grated bread crumbs so as to cover the bottom and sides of the dish. Pour in the apples, sprinkle bread crumbs over the top and bake. When done sift sugar over the top.

Mrs. M. L. Robinson.



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SPONGE CAKE.—Four eggs, 2 cups sugar, 4 cups flour, one measure "Banner" baking powder, $\frac{1}{2}$ cup boiling water.

Mrs. J. S. Parker.

CHOCOLATE MARBLE CAKE.—One cup butter, 2 cups white sugar, 4 eggs, 1 cup sweet milk, 3 even teaspoonfuls baking powder, 3 cups of flour sifted twice with the baking powder. Beat the butter and sugar to a cream, add the beaten yolks, then the sweet milk, flour with baking powder, and lastly, whites of eggs beaten to a stiff froth. Take out one cupfull of the batter, and stir in it one large tablespoonful of grated chocolate that has been previously heated and dissolved with a tablespoonful of sweet milk. Alternate in the buttered cake-tin as for other marble cake. Ice with white or chocolate icing, or both as preferred.

Mrs. J. B. Lyle.

TILDEN CAKE.—One cup butter, 2 cups pulverized sugar, 1 cup sweet milk, 3 cups flour, $\frac{1}{2}$ cup corn starch, 4 eggs, 2 teaspoonfuls baking powder. Flavor to taste.

Mrs. J. S. Parker.

LIGHT ROLLS.—One cupful warm water, 2 cupfuls milk, 1 yeast cake, flour to make a soft batter. When light add a large spoonful of butter, and one of sugar, and mold. When well risen, divide into small pieces, make into rolls; rise again; glaze with the white of an egg, and bake.

Miss Maud Loucks.

COOKIES.—Two-thirds cup of butter, one cup sugar, two-thirds cup milk, 1 egg, 1 teaspoonful soda dissolved in milk, 4 cups flour. Nutmeg to taste.

Mrs. J. S. Parker.

COCOANUT SHEETS.—Whip stiff the whites of ten eggs, grate two fresh cocoanuts and add, with $1\frac{1}{2}$ cupfuls sugar and 1 cupful flour, well sifted, with a spoonful of baking powder. Bake one-half hour in thin sheets. Ice and sprinkle with cocoanut.

Miss Madge Woods.

PEARLS.—Two cupfuls white sugar, $\frac{1}{2}$ cupful butter, 1 cupful sweet milk, whites of 7 eggs well beaten, 2 spoonfuls baking powder, 3 small cupfuls flour, flavor with almond or rose. Bake in small, round tins and ice thickly.

Miss Minnie Kinports.

ORANGE CIRCLES.—Two cupfuls sugar, 1 cupful butter, 1 cupful milk, whites of 4 eggs and yolks of 5, 2 spoonfuls of baking powder, a spoonful of lemon flavoring, and flour to make a smooth batter; bake quickly in round baking powder box covers. Take the white of 1 egg, and beat stiff with sugar, add the juice of 1 orange. Place two cakes together with the icing between, and ice the top. The grated skin may be used, if desired, in the icing.

Miss Maud Loucks.

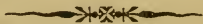
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
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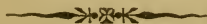


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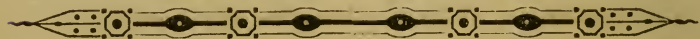
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VERY GOOD BISCUIT.—One quart flour, 2 teaspoonfuls baking powder, 1 large tablespoonful lard, a little salt and milk enough to make up soft, just so you can roll. Mrs. D. F. Stoner.

ORANGE CAKE.—To the yolks of six eggs, well beaten, add 2 cups sugar, $\frac{1}{2}$ cup of butter, 1 cup sweet milk, $3\frac{1}{2}$ cups flour, 1 measure baking powder, whites of 4 eggs, stir gently, grate one-half of a large orange into the batter. Bake in layers in jelly cake pans.

ICING FOR ABOVE.—Beat the two remaining whites stiff, adding 1 pound pulverized sugar, and the other half orange grated. When cold spread each layer with the icing. Miss Kate Frey.

GINGER SNAPS.—One quart molasses, $\frac{1}{2}$ pint lard, 1 cup sour milk or 1 cup cold coffee, 2 tablespoonfuls ginger, 1 tablespoonful of soda. Roll thin and bake in quick oven. Mrs. C. J. Percy.

CREAM CHOCOLATE CAKE.—Two cups granulated sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 3 cups flour, whites of 8 eggs, 2 teaspoonfuls baking powder.

CREAM ICING FOR ABOVE.—Two cups sugar, $\frac{1}{2}$ cup sweet milk, Boil 4 minutes, flavor with vanilla, beat it until it creams, then spread on cake. Melt chocolate and spread over cream icing.

Mrs. F. Grazier.

ICE CREAM CAKE.—One cup sugar, one-half cup butter, one-half cup milk, two cups flour, one and one-half teaspoonfuls baking powder, whites of three eggs. Bake in three layers; flavor with vanilla. Icing—Yolks of three eggs, one cup sugar, one-half teaspoonful vanilla. Beat fifteen minutes, spread between and over layers, set in oven a few minutes to harden. Mrs. S. B. McMillan.

TEA CAKE.—One cup sugar, 3 eggs, $\frac{1}{2}$ cup butter, 3 teaspoonfuls baking powder, 1 teaspoonful of vanilla. Mrs. C. J. Percy.

ANGEL'S FOOD.—Use the whites of eleven eggs, $\frac{1}{2}$ tumbler sifted flour, 1 teaspoonful of vanilla, 1 teaspoonful cream tartar.

Mrs. Null.

CORN STARCH CAKE.—One cup white sugar, 2 eggs, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup corn starch, $\frac{1}{2}$ cup sweet milk, 1 teaspoonful cream tartar, $\frac{1}{2}$ teaspoonful soda, $1\frac{1}{2}$ cups flour. Mrs. Lottie Harrer.

LADY CAKE.—Three-fourths cup butter, beaten to a cream, add 2 cups white sugar, 1 cup sweet milk, 6 eggs, 3 cups flour, with 1 measure baking powder; pass both through a sieve.

Mrs. Lottie Harrer.

DOUGHNUTS.—Two eggs, $\frac{1}{2}$ pound white sugar, 1 teaspoonful salt, $\frac{1}{2}$ pint sweet milk, 1 tablespoonful melted butter. Add 3 pints flour, having in it 3 teaspoonfuls baking powder.

Mrs. Lottie Harrer.

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COOKIES.—Six cups flour, 2 cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup milk, 4 teaspoonfuls cream tartar, 2 teaspoonfuls soda and a little nutmeg.

Mrs. Lottie Harrer.

SILVER CAKE.—One pound sugar, $\frac{3}{4}$ pound flour, dried and sifted, $\frac{1}{2}$ pound butter, 1 pound citron, the whites of 14 eggs. Beat the sugar and butter to a cream, add the egg-whites beaten to a stiff froth, and, lastly, add the flour with $\frac{1}{2}$ teaspoonful pounded mace and the grated rind of one lemon. Just before baking stir in the citron, which must have been well floured. Bake carefully and ice. This is a beautiful and delicious cake, if made according to directions.

Miss Dortha May Loucks.

CREAM CAKE.—One quart sour cream, 4 eggs, beaten separately, 1 light teaspoonful soda and 1 teaspoonful salt; add flour sufficient to make a stiff batter. Bake in a quick oven, split open, butter and serve hot.

Mrs. E. H. Reid.

CHOCOLATE CAKE.—One-half cup butter, 2 cups sugar, 4 eggs, 1 cup sweet milk, 2 teaspoonfuls cream of tartar, 1 teaspoonful soda, 1 teaspoonful vanilla. Beat the sugar, butter and eggs well together. Bake in layers. Paste for the cake.—Take $\frac{1}{2}$ cake chocolate, three cups sugar, enough water to wet the sugar; boil all together, and stir in whites of four eggs, well beaten. when cool.

Gertrude Rhoades.

CREAM CAKE.—One cup sugar, $\frac{1}{2}$ cup butter, whites of 4 eggs. $\frac{1}{2}$ cup sweet milk, 2 teaspoons baking powder, two cups flour. For the Cream.—Yelks 3 eggs, $\frac{1}{2}$ pint sweet milk, tablespoonful butter, 4 teaspoons corn starch, sugar to taste. Spread thickly on layers.

Mrs. W. F. Shotts.

JELLY ROLLS.—Three eggs, 1 cup coffee sugar, 1 cup flour, 1 teaspoon water. $\frac{1}{4}$ -measure baking powder. Mrs. W. J. Kemerer.

GINGER CAKE.—One half cup of sugar, 1 cup of New Orleans molasses, 2 teaspoonfuls of soda, 1 teacup boiling of water, 1 egg, tablespoonful ginger, and 3 cups of sifted flour. Pour the boiling water on the soda, mix all other ingredients and bake in a moderate oven.

Mrs. Klingensmith.

MINNEHAHA CAKE.—One and a half cups of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup sweet milk, 2 heaping cups of flour with 2 teaspoonfuls Dr. Price's Baking powder, whites of 6 eggs beaten thoroughly, Bake in sheets. For Filling.—Take a teacup of sugar and a little water, boil together until it is brittle when dropped in cold water, remove from stove and stir quickly into the well-beaten white of an egg. Add to this a cup of stoned raisins chopped fine, or a cup of chopped hickory nut meats and place between layers and over top.

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BEST GINGER BREAD.—One-half cup sugar, 1 cup molasses, $\frac{1}{2}$ cup butter, 1 teaspoonful each of ginger, cinnamon and cloves, 2 teaspoonfuls soda in a cup boiling water, $2\frac{1}{2}$ cups flour. Add 2 well beaten eggs the last thing before baking. Mrs. Parker.

NUT CAKE.—Two cupfuls sugar, $\frac{1}{4}$ of a cup of butter, $\frac{1}{4}$ of a cup of sweet milk, 3 cupfuls of flour, 2 teaspoonfuls of baking powder, whites of 6 eggs, 1 pint of nuts cut fine, 1 teaspoonful of vanilla or lemon. Beat the butter and sugar to a perfect cream, then stir in the milk a little at a time. Beat the whites of eggs to a stiff froth, and add, a little at a time, first the egg then the flour, into which has been mixed the baking powder. Add the flour and eggs alternately, till all is used, then stir in the nuts, and lastly the flavoring Mrs. J. B. Lyle.

BRIDGEPORT CAKE.—One cup of butter, two cups of sugar, 1 cup of milk, 4 eggs. 1 teaspoonful of soda, flour to thicken.

ICE CREAM CAKE.—Two cupfuls sugar, 1 cupful sweet milk, $\frac{1}{4}$ cup butter, whites of 8 eggs, 2 teaspoonfuls baking powder, 4 cups flour. Flavor with vanilla. Bake in layers with frosting between. Mrs. M. L. Robinson.

FRUIT CAKE.—One pound seedless raisins, 2lbs currants. $\frac{1}{2}$ lb figs, $\frac{1}{2}$ lb citron. After washing fruit drain well and then dredge with $1\frac{1}{2}$ lbs flour. Do this first then make your batter, to three-fourth butter, beaten to a cream, $1\frac{1}{2}$ lbs yellow sugar, yolks of 6 well-beaten eggs, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sweet milk, one grated nutmeg, and one teaspoonful each of ground cinnamon, cloves and allspice. Two teaspoonfuls baking powder, sifted with $1\frac{1}{2}$ lbs flour. Pour this over fruit. Stir well then add the whites of six eggs well-beaten. Bake from three to four hours in a very slow oven at first, After baking two hours have more fire Clara Clifford Smith.

CINNAMON ROLLS.—One pint sweet milk, 1 cup butter, $\frac{1}{2}$ cup yeast, 1 teaspoonful salt, 2 quarts of flour. Let stand over night. In the morning add 2 eggs and $\frac{1}{2}$ cup sugar; roll out, cut in shape, sprinkle with sugar, butter and cinnamon. Let stand an hour and then bake. Mrs. M. L. Robinson.

CENTENNIAL CAKE.—Two cups sugar, 1 cup butter, 1 cup sweet milk, 4 cups flour, 4 eggs, 2 teaspoonfuls baking powder. This may be divided in two equal parts after it is well beaten, to $\frac{1}{2}$ add 2 teaspoonfuls of cinnamon, 1 teaspoonful each of cloves, nutmeg, ginger and allspice. Bake same as a marble cake.

Mrs. M. L. Robinson.

LAYER CAKE.—One and one-half cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, whites of 5 eggs, $2\frac{1}{2}$ cups flour, 2 heaping teaspoonfuls of baking powder. This makes five layers. Mrs. M. L. Robinson.

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ANGEL FOOD.—Use the whites of eleven eggs, a half tumbler of sifted powdered sugar, 1 tumbler of sifted flour, 1 teaspoonful of vanilla, one teaspoonful of cream of tartar. Sift the flour three times then add the cream of tartar and sift again, Sift the sugar three times. Beat the eggs to a stiff froth in a large dish. In the same dish add the sugar lightly, then the flour very gently, then the vanilla. Do not stop beating until you put it in the pan to bake. Bake forty minutes in a moderate oven. Let it remain a few minutes longer if too soft when tried with a straw. Do not open the oven until the cake has been in fifteen minutes. Turn the pan upside down to cool. Take out by loosening around the sides with a knife, and then use a pan that has not been greased.

Lou. M. Klingensmith.

FRUIT COOKIES.—Two cups of sugar, 2 cups of raisins, 1 cup of butter, 2 eggs, 2 tablespoonfuls of mace, 2 tablespoonfuls of sour milk, 1 teaspoon of soda

Mrs. M. L. Robinson.

CHOCOLATE CAKE.—One cup of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{4}$ cup sweet milk, 2 eggs, yolks and whites separate, 2 cups heaping of flour, 1 teaspoonful of soda in milk. Mix into this $\frac{1}{4}$ cake bakers chocolate, grated, 1 yolk of an egg, $\frac{1}{2}$ cup sweet milk, 1 cup sugar. Boil until sugar and chocolate melt. Stir all the time. Flavor with vanilla. Cook this first and let cool. Bake in layers. Ice with white icing.

Clara C. Smith.

TEA CAKE.—One half cup butter, 1 cup of milk, 2 cups sugar, the whites of six eggs, beat the butter and sugar to a cream, then add $1\frac{1}{2}$ pints of flour, $1\frac{1}{2}$ teaspoons of baking powder. Mix well together and bake in a hot oven.

Mrs. T. G. Beaumont.

CREAM COOKIES.—Two cups granulated sugar, 1 cup sweet milk, 1 cup butter, two teaspoonfuls baking powder. Flavor with vanilla or lemon. Flour to make a very soft dough. After you have it rolled quite thin, sprinkle well with sugar and press the sugar into the dough. The more sugar you press in the better the cookies. Cut and place in pans and bake in a hot oven.

Clara C. Smith.

CREAM CAKE.—Two and one-half cups of sugar, $\frac{3}{4}$ of a cup of butter, 1 cup of milk, 1 cup of cornstarch, $2\frac{1}{2}$ cups of flour, 2 teaspoonfuls of baking powder, whites of seven eggs. Beat the sugar and butter to a cream—warm milk. Add cornstarch. Add eggs last.

Miss E. V. Lynch.

CINNAMON ROLLS.—One pint of sweet milk, 1 cup of melted butter, 1 teaspoon of salt, $\frac{1}{2}$ cup of yeast, two quarts of flour. Let stand over night; in the morning add two eggs and $\frac{1}{2}$ cup of sugar. Roll out, cut in shape and sprinkle with a little butter, sugar and cinnamon. Let stand one hour before baking.

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WHITE LAYER CAKE WITH CHOCOLATE ICING.—Two cups granulated sugar, 1 cup corn starch and one cup tepid sweet milk. Beat well and add $\frac{1}{2}$ of a cup of butter, beaten to a cream. Two heaping cups of flour, $1\frac{1}{2}$ teaspoons (heaping) baking powder, sifted with the flour, 1 teaspoonful vanilla, whites of 7 eggs, well beaten. **Chocolate Icing.**—One cup grated chocolate, 1 cup granulated sugar, $\frac{1}{2}$ cup sweet milk, boil until thick enough to spread then put on the layers before it gets cold. Clara C. Smith.

STEAMED FRUIT CAKE.—Seven eggs, 1 cup sugar, 1 cup butter, $\frac{1}{2}$ cup molasses, with $\frac{1}{2}$ teaspoonful soda in it, $\frac{1}{2}$ lb citron, 1 lb raisins, 1 lb currants, 1 lb blanched almonds, 1 tablespoonful cinnamon, $\frac{1}{2}$ tablespoonful cloves, 1 quart of flour (after it is sifted). Flavor with about 5 drops of almond essence. Beat the eggs separate. Put the whites in the last thing before putting it in the pan. Have the currants washed and dried the day before. Seed and chop the raisins. Steam three hours very good. Mrs. Parker.

JELLY ROLL.—Four eggs, one cup sugar, one cup flour, two teaspoonfuls baking powder, pinch of salt. Beat the whites. Miss I. B. Brallier.

CHOCOLATE RIBBON CAKE.—Two cups sugar, 1 cup milk, 3 cups of flour, 2 teaspoonfuls of baking powder, $\frac{1}{2}$ cup of butter, 5 eggs, reserve the whites of 3 of the eggs for icing, bake $\frac{2}{3}$ of batter in 2 pans and to the remaining, add $\frac{1}{2}$ cup grated chocolate (melt the chocolate) then bake. When done pile up layers, putting dark layer in the middle and spread chocolate between. For icing take the white of 3 eggs, beaten stiff, $1\frac{1}{2}$ cups powdered sugar, 6 tablespoonfuls grated chocolate, 2 teaspoons vanilla. Mix icing in deep dish and set on teakettle over the steam so as to melt the chocolate, Stir occasionally until the chocolate is thoroughly dissolved.

Miss Lou Klingensmith.

ORANGE CAKE.—Two cups sugar, one cup butter, one cup sweet milk, three cups flour, yolks of two eggs, whites of five eggs, three teaspoonfuls baking powder, grated peel and juice of one orange. **Filling.**—Whites of three eggs, juice of one orange, fifteen spoonfuls sugar. Mrs. I. B. Brallier.

COFFEE CAKE.—One cup New Orleans molasses, one cup sugar, one-half cup shortening, one cup cold coffee, one cup raisins, one tablespoonful soda, one teaspoonful each of cinnamon and cloves, flour to make good stiff batter. Mrs. A. M. Gordon.

RAISIN CAKE.—Take $1\frac{1}{2}$ lbs of light dough, 1 teacup of sugar, 1 teacup of butter, 3 eggs, 1 teaspoonful of soda, 1 lb of raisins, nutmeg or cinnamon to taste. Let it raise and bake one hour.

Mrs. Klingensmith.

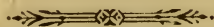
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ONE, TWO, THREE, FOUR CAKE.—Two cups sugar, one cup butter, four eggs, one cup milk, two heaping teaspoonfuls baking powder, three cups flour.
Mrs. John Hurst.

LEMON CAKE.—Two and one-half cups granulated sugar, one cup lard or butter, one pint of sweet milk, two eggs, five cents worth of carbonate ammonia (kept by all druggists), five cents worth oil of lemon, a pinch of salt. Dissolve the ammonia by grating it in the milk. After the dough is made pound it well with the rolling pin (the more they are pounded the lighter they become), roll thin and cut in squares. Make the dough about as stiff as pie dough.
Miss Belle Brown.

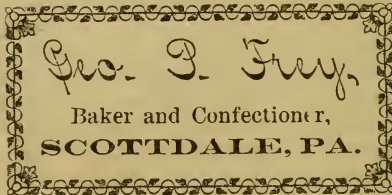
HICKORY NUT CAKE.—Two cups of sugar, 1 cup of milk, $\frac{3}{4}$ cup butter, 3 cups of flour, 3 eggs, 2 teaspoonfuls baking powder, 1 cup nut kernels cut fine.
Miss Lou. Klingensmith.

FRUIT CAKE.—One pound raisins, one pound currants, one pound butter, eight eggs, one-half pound citron, five cups flour, one cup New Orleans molasses, two cups brown sugar, 1 nutmeg one tablespoonful each of cinnamon, cloves, allspice and soda. Roll raisins, currants and citron in flour to prevent them from sinking.
Sadie E. Brown.

STRAWBERRY CAKE.—To the yolks of 3 eggs, beaten, add $\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, two cups flour, having in it 1 measure of baking powder, the whites of 3 eggs beaten stiff. Bake in jelly cake pans, when cold, and just before eating place in layers, covering each with strawberries, which have previously been sugared.
Mrs. O. McCullough.

SURPRISE CAKE.—One egg, 1 cup sugar, $\frac{1}{2}$ cup of butter, 1 cup sweet milk, 1 teaspoonful of soda, 2 teaspoons of cream tartar. Flour to make the proper consistency. Flavor with lemon.
Mrs. Klingensmith.

SPONGE CAKE.—Sugar 1 cup, 1 egg, 1 cup sweet milk, butter the size of an egg, 2 teaspoonfuls baking powder, 2 cups flour, season to taste; bake in long pan, cut in squares, serve with 1 pint of sweet cream whipped to a stiff froth. Four tablespoonfuls of sugar, 1 teaspoonful of vanilla or lemon add sugar and flavoring to the cream when beaten.
Mrs. M. O. McCullough.



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GINGER SNAPS—One cup molasses, $\frac{1}{2}$ cup lard, 1 teaspoon soda, salt and ginger to taste. Mix stiff, roll thin and bake quickly.

Mrs. A. M. Gordon.

COOKIES—Two cups of sugar, 1 cup of butter, 1 cup of sour milk or cream, 4 eggs, 1 teaspoon of soda. Roll soft.

Mrs. I. B. Brallier.

ICING FOR CAKE—One cup of white sugar; a small half cup of cream Boil ten minutes. then beat until stiff enough to spread.

Mrs. J. B. Lyle.

BUTTER SCOTCH—Two large cups brown sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup water. Cook until it snaps or strings as poured from the spoon, pour thin upon buttered pans, and when nearly cold score in squares. It is delicious.

Miss Dora Ruff.

CORN FRITTERS—Cut the corn from the cob, break an egg into it, salt and pepper to suit the taste, drop into a frying pan in which there is hot butter. Fry on both sides until a rich brown.

Mrs. J. B. Lyle.

CORN PONE—Two eggs, 1 cup sugar, $\frac{2}{3}$ cup butter, 1 cup sweet milk, 1 cup butter milk, 2 cups flour; two cups corn meal, 1 teaspoonful soda.

Sadie Brown.

SUGAR COOKIES—One cup shortening, two cups sugar, one cup sour milk, one egg, one teaspoonful salt, one teaspoonful soda, flour to mould and roll well. Cut out and bake in a quick oven.

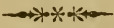
Mrs. M. L. Robinson.

FLANNEL CAKES—One quart of flour, one gill of cornmeal, four eggs, one tablespoonful of butter melted in a pint of fresh milk, salt to taste, and two teaspoonfuls of baking powder, ~~or half a pint~~ sour cream and 1 level teaspoonful of soda. The eggs must be beaten separately, very light. Bake quickly as you would buckwheat cakes.

Dortha Loucks.

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COCOANUT COOKIES.—Two cups sugar, one cup butter, two eggs, one teaspoonful soda. Dissolve in tablespoonful milk. One cocoanut and flour enough to roll, Mrs. A. M. Gordon.

COOKIES.—Two cups sugar, saye enough to sprinkle on top, one cup sour cream, one egg, butter size of an egg, flavor to taste.

Mrs. M. L. Robinson.

BUNS.—One pint of sweet milk, boiled, when cool add three tablespoonfuls of sugar, two tablespoonfuls of lard, one teaspoonful of salt, one cup of yeast. Mix into a stiff dough, as for bread. let rise over night, mould into shape, put into pan and when it becomes light, bake. Mrs. J. B. Lyle.

GINGER COOKIES.—One cup sugar, one cup molasses. one egg, one cup butter, one tablespoonful soda and same of ginger. Sprinkle with sugar before baking. Bake in hot oven.

Mrs. M. L. Robinson.

LEMON JUMBLES.—One teacupful sugar, one-half teacupful butter, one egg, three teaspoonfuls milk, one teaspoonful cream tartar, one-half teaspoonful soda. Juice of two small lemons, grated rind of one lemon. Mix rather stiff, roll out thin and cut out with a cake cutter. Bake in a moderate oven. Mrs. Charles Jones.

WAFFLES LIGHT AS AIR.—The following receipe is perfect: To one quart of flour add one pint of warm (not hot) corn meal mush, salt to taste, seven eggs beaten light separately, one teacupful of sweet cream, and fresh milk sufficient to make a thin batter. Stir the cream and beaten egg yolks into the mush, then add the flour and fresh milk, stirring well and mixing perfectly smooth. The egg white, beaten to a stiff froth, should be added just before cooking. The batter should be as thick as buttermilk, and the waffle irons well heated and thoroughly greased. No waffles could be nicer than these if made exactly according to directions. Raw meal will not do; it must be made into mush, the eggs must be beaten light and the batter must be thin. Mrs. W. F. Shotts.

WAFFLES.—To one quart of flour add one pint of warm (not hot) corn meal mush, salt to taste, seven eggs, beaten light separately, one teacupful of sweet cream and fresh milk, sufficient to make a thin batter. Stir the cream and beaten egg yolks into the mush, then add the flour and fresh milk, stirring well and mixing perfectly smooth. The egg white beaten to a stiff froth should be added just before cooking. The batter should be as thin as buttermilk and the waffle irons well heated, and thoroughly greased. Raw meal will not do; it must be made into mush, the eggs must be beaten light, and the batter must be thin. Sadie Keddle.

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GREEN CORN FRITTERS.—Select well grown but tender corn, and grate from the cobs one quart. Add to this half a pint of flour salt to taste, (be sure to put in enough or the fritters will be insipid), one heaping tablespoonful of butter, and four eggs beaten separately very light. Drop by large spoonfuls into boiling lard; or thin the batter with cream, or fresh milk, and fry as you would buckwheat cakes. Send to the table as fast as they are cooked, butter and eat hot. These are delicious either way.

Mrs. W. F. Shotts.

CORN BREAD.—One quart of buttermilk, 2 level teaspoonfuls of soda, 2 eggs well beaten, 2 tablespoonfuls of sugar, 1 teaspoonful salt, lump of butter size of a walnut, thicken with corn meal and bake in a quick oven.

Mrs. Klingensmith.

GRAHAM BREAD.—One and one half cups sour milk, 2 heaping cups graham flour, $\frac{2}{3}$ cup sugar and molasses mixed, 1 heaping teaspoon soda. Bake in slow oven one hour.

Mrs. Hurst.

RUSK.—One quart of thin sponge, 1 quart of warm water, one cup of lard and butter mixed, $1\frac{1}{2}$ cups of sugar, stir in flour, and kneed well, and let rise, when quite light mould into small cakes and let them rise again three or four hours.

Lou. M. Klingensmith.

BOSTON CORNBREAD.—One cup of sweet milk, 2 cups of sour milk, $\frac{2}{3}$ cup of molasses, 1 cup flour, 4 cups corn meal, 2 teaspoonfuls soda. Steam three hours and brown a few minutes in the oven.

Mrs. Jarrett.

RUSK.—One pint sweet milk, 3 eggs, one cup sugar, one cup lard or butter, one pint of good yeast. Stir well and let rise, then stiffen. Let rise again and then work out in pans. Put in warm place until raised, then bake for fifteen minutes.

Mrs. A. S. Loucks.

BUNS.—To 1 pint of sour cream add the yolks of two eggs, well beaten, add 1 tablespoon (heaping) of butter, $1\frac{1}{2}$ table spoons of sugar, pinch of salt, flour to make a stiff batter. Beat the whites of two eggs, add them and $\frac{1}{2}$ teaspoon soda, dissolved in a little boiling water; stir this in just before dropping into your pans. These should be baked in cookie pans. Have your oven as hot as for biscuit. Place in oven just before you commence lifting your dinner. When done place in a napkin and serve hot.

Clara C. Smith.

CORN MUFFINS.—Mix 2 cupfuls corn meal, 2 cupfuls flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup melted butter, 2 eggs and 1 teaspoonful of salt. Dissolve 1 teaspoonful of soda and 2 of cream tartar in a little milk, and beat it through. Add milk enough to make a moderately stiff batter, and bake in rings or gem pans.

Mrs. Parker.

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HOT BISCUIT.—One quart of flour, 3 teaspoonfuls baking powder, 1 teaspoonful salt, 1 tablespoonful lard, 1 pint sweet milk cold. Use cold water when milk cannot be obtained. Sift together flour, salt and powder, rub in lard cold; add milk; form into a smooth consistent dough. Roll out to the thickness of $\frac{3}{4}$ of an inch; cut with small round cutter. Bake in good hot oven.

Mrs. J. B. Lyle.

BELL FRITTERS.—Put a pint of water in a stew pan over the fire, when boiling stir in rapidly one pint of flour, making a very stiff paste. Take it out when cool, add three well-beaten eggs with a little salt. Have boiling lard ready and drop in the fritters with a spoon. If the lard is just boiling they will puff like balls. Serve with lemon sauce.

Mrs. M. L. Robinson.

BORDEAUX SAUCE.—One gallon cabbage cut fine, 1 gallon tomatoes cut fine, 2 medium onions, $\frac{1}{2}$ ounce celery seed, $\frac{1}{2}$ ounce turmeric, $\frac{1}{2}$ pound white mustard seed; 1 pound white sugar, cayenne pepper to suit taste. Add vinegar to cover, and can as other fruit.

Mrs. S. B. McMillan.

BUCKWHEAT CAKES.—One quart of buckwheat flour, 1 gill of indian meal; 1 quart and 1 gill of warm water, 1 gill of yeast, 2 teaspoonfuls of salt. Mix the batter at night in order to have the cakes for breakfast. Bake the cakes on a smooth greased griddle and send to the table the moment they are baked. Pile in the center of the plate and every one right side up.

Mrs. J. B. Lyle.

PEACH ROLLS.—Stew dried fruit, sweeten and flavor to taste. Make a good baking-powder crust, roll very thin. spread fruit on, putting thin slices of butter on the fruit, roll crust up, place in a pan four or five inches deep. To three or four rolls add 1 cup sugar and $\frac{1}{2}$ cup butter. Pour in hot water enough to cover them. Bake half an hour.

Mrs. S. B. McMillan.

POP OVERS.—Two teacupfuls of sweet milk, two teacupfuls of sifted flour heaped a little, butter the size of a walnut, 2 eggs, 1 tablespoon of sugar, a little salt. Bake in gem pans filled half full. Bake twenty minutes and serve immediately.

Dessie Hurst.

Corn Muffins.—Three eggs, 1 cup of sugar, 1 cup of water or sweet milk, $\frac{1}{2}$ cup of lard or butter, 1 pint of flour, $1\frac{1}{2}$ pints of corn meal, 2 measures of baking powder.

Mrs. R. Lynch.

BEST PONE.—Take 1 pint of fine Indian meal and 1 pint of buttermilk, melt 1 tablespoonful of butter and add to it, beat 2 eggs very light, 1 teaspoonful of cream of tartar dry, dissolve a tablespoonful of soda in a small quantity of milk, beat all hard and bake in a quick oven.

Mrs. Parker.

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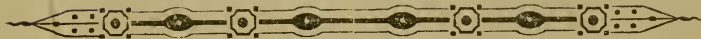
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LEMON SHORTCAKE.—One large cup of sweet cream, a little salt, three heaping teaspoonfuls of baking powder, sifted with flour sufficient to knead lightly and roll out, divide into layers, a thin coat of butter between the layers to insure opening easily, bake quickly, and when done separate layers, spread thick with butter, then add the lemon and sugar, after which pour over that a cup of sweet cream, cover with upper layer. Prepare the lemon as follows: Select a large juicy lemon, grate the peel, then cut up the pulp in small bits (rejecting of course the tough white rind.) stir these in a bowl with a cupful of sugar. Sour cream and soda can be used, if preferred, for the short cake. Mrs. A. S. Loucks.

GRAHAM MUFFINS.—One quart of graham flour, two teaspoonfuls baking-powder, a piece of butter the size of a walnut, one egg, one teaspoonful of sugar, one-half teaspoonful of salt, milk enough to make a batter as thick as for griddle-cakes. Bake in gem-pans or muffin-rings in a hot oven. Mrs. Parker.

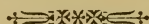
DOUGHNUTS.—One pint sugar, 3 eggs, 1 cup milk, 3 teaspoonfuls baking powder, one tablespoonful melted lard.

Mrs. S. B. McMillan,



J. Caldwell Morrow,

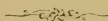
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PIES AND DESSERTS.

MINCE PIES.—Boil, and when cold chop very fine 4 pounds of beef, add 1 pound chopped suet, 2 pounds of raisins, 2 pounds of English currants, 2 tablespoonfuls of cinnamon, 1 tablespoonful of cloves, 1 peck of apples, 2 pounds of sugar, 3 quarts of cider, mix well and put into a stone jar and cover.

Mrs. M. O. McCullough.

PUMPKIN PIES.—One quart of mashed pumpkins, 4 eggs, 1½ cups sugar, ½ cup butter, 2 tablespoonfuls flour, 1 quart of milk. Beat white of eggs separate, and add last.

Mrs. F. Grazier.

LEMON PIE.—Four eggs, 1½ cups of sugar, 1 cup water, ½ cup milk, juice and grated rind of 1 large lemon, 2 large teaspoonfuls of corn starch or flour. Frosting for pies.—The whites of the eggs and four tablespoonfuls of sugar.

Mrs. J. B. Lyle.

COCOANUT CUSTARD.—One cocoanut grated, 4 eggs beaten separately, ¾ of a tinfull of sugar, butter the size of an egg, 1½ pints of sweet milk. This makes a filling for three pies.

Mrs. Hurst.

PIE CRUST.—One and one-half cups of lard, 1 cup cold water, ¾ cups of flour, mix lard and flour together, add water last. This will make four small pies.

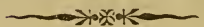
LEMON SAUCE.—One quart of boiling water, 6 tablespoonfuls of sugar, 2 lemons grated, part of the rind of one, 1 tablespoonful of butter, 1 tablespoonful cornstarch, moistened in water. Stir in the mixture. Very nice for puddings.

Mrs. Klingensmith.

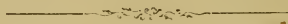
ORANGE DESSERT.—Pare 5 oranges, cut into thin slices, pour over them a cupful of sugar, boil 1 pint of milk, add, while boiling, the yolks of 3 eggs, 1 tablespoonful cornstarch, (made smooth with a little cold milk). As soon as it thickens pour over the fruit. Beat the whites of the eggs to a froth, add 2 tablespoonfuls of powdered sugar. Pour over the custard and brown slightly in the oven. Serve cold.



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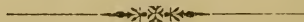


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LEMON PIE.—One teacup powdered sugar, 1 tablespoonful of butter, 1 egg, juice and grated rind of one lemon, (is enough for three pies) 1 teacup boiling water, one tablespoonful corn starch, dissolve the corn starch in cold water and then add it and the sugar and butter well beaten together, to the boiling water, this becomes thick and when cold add the lemon and beaten egg, bake with bottom crust and frost if you like. Very good.

Mrs. Parker

CREAM PIE.—One pint of new milk, 1 heaping tablespoonful of flour mixed with 1 tablespoonful of butter, 3 tablespoonfuls of sugar and the yolks of 2 eggs. Bake in a crust. Whip the whites of the eggs to a stiff froth, add a little sugar and spread on the pie when done. Brown in the oven.

Dorothy Loucks.

CREAM APPLE PIE.—Line a pie tin with good crust, fill with apples cut in quarters and cover with $\frac{1}{2}$ cup of sugar, spice to taste. When ready for the oven sprinkle with flour, and pour over $\frac{1}{2}$ cup of sweet cream and bake.

Mrs. J. S. Klingensmith.

HARD TIME PRESERVES.—Put in a vessel $\frac{1}{2}$ lb of sugar and water enough to dissolve it. Let it boil till the consistency of molasses, then add 3 eggs well beaten, and flavor with lemon,

Mrs. Klingensmith.

JENNY LIND PUDDING.—One dozen lady fingers, 1 dozen macaroons, 1 dozen cocoanut cakes, 1 quart of custard, 1 cupful of cocoanut. Make a quart of soft custard and flavor with lemon or vanilla. When cold pour on the cakes which have been arranged in a deep glass dish. Sprinkle the cocoanut over this and serve with cream.

Sadie Keddle.

FRUIT PUDDING.—One cup of sweet milk, 1 cup molasses, 1 cup sugar, 1 cup seeded raisins, $\frac{1}{2}$ cup currants, $1\frac{1}{2}$ cups melted butter, $3\frac{1}{2}$ cups flour, one egg, and $\frac{1}{2}$ teaspoon soda mix and boil three hours.

Mrs. E. H. Reid.

COCOANUT PUDDING.—Soak three tablespoonfuls of tapioca in a little cold milk over night. Boil one quart of milk, add tapioca and boil ten minutes, then add yolks of 4 eggs, three tablespoonfuls of cocoanut, one cup of sugar. Bake fifteen minutes, beat the whites to a froth, add two tablespoonfuls of sugar. When cool spread on top, sprinkle with cocoanut and set it in the oven to brown a little. Serve cold.

Kate Frey.

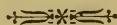
APPLE CREAM CUSTARD.—Bake 5 apples and then remove the cores and skins, beat whites of three eggs to a froth, add apple and beat. Serve with boiled custard made of one quart of milk, yolks of three eggs, small cup of sugar, $\frac{1}{4}$ cup of flour and a little salt.

Mrs. M. O. McCullough.

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KISSES.—Beat the whites of 6 eggs to a stiff froth, stir in a cupful of powdered sugar gently and quickly. Spread parafine paper on a board. Drop the mixture by spoonfuls on the board. Dry in a warm oven for about three-quarters of an hour, then brown them slightly. Lift from the paper and stick them together at the base by twos.

Sadie Keddle.

POTATO PUFF.—Three well-beaten eggs, 1 pint mashed potatoes, 1 cup sweet milk, 1 tablespoonful of melted butter, mix well together, add pepper and salt to taste, and bake in a quick oven.

Mrs. E. H. Reid.

SALLY LUND.—One cup butter, 1 cup sugar, 1 cup milk, 2 cups flour, 2 eggs, three teaspoons baking powder, Bake in layers. Serve while warm. Sauce.—One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup rich cream, beat butter and sugar thoroughly, add cup boiling water, place on stove for a few minutes, stirring constantly. Take off and add flavoring,

Belle Brown.

PLUM PUDDING.—One cup currants, $\frac{1}{2}$ lb suet, 3 eggs, a pinch of salt, one quart of flour, milk to make batter stiff as any ordinary cake. Tie the pudding in a cloth wrung out of boiling water, sprinkled with flour, boil in pot of boiling water for three hours. Serve while hot. Sauce.—Lump of butter size of $\frac{1}{2}$ egg, 1 cup sugar, 1 cup boiling water, 1 tablespoon corn starch; dissolve in a little cold water. Let come to the boil, stir well all the time and then add two tea spoons vanilla.

Clara C. Smith.

ORANGE CHARLOTTE.—One-third cup gelatine, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ cup cold water, 1 cup sugar, juice of 1 lemon, 1 cup of orange juice and pulp. Soak the gelatine in the cold water one hour, pour on the boiling water, stir until the gelatine is dissolved, add sugar and lemon juice, stir well and add orange juice pulp and grated rind of 1 orange. Pour into a mold, previously wet with cold water and set to cool. When firm turn upon a platter and pour whipped cream over it; or—beat the whites of 3 eggs stiff and when the jelly begins to set, add the whites gradually and beat until stiff enough to drop, and pour into the mold.

Mrs. Charles Jones.

APPLE CHARLOTTE PUDDING.—Butter a pudding dish; line bottom and sides with slices of bread, $\frac{1}{2}$ an inch thick, buttered and dipped in cold water. Fill dish with sliced, juicy apples, 1 cup sugar, 1 cup cold water, little spice. Cover with slices of buttered bread, cover and bake very slowly four hours.

Anna Loucks.

BATTER PUDDING.—One egg, 1 cup of raisins, 1 cup of sugar, 1 cup of sweet milk, 1 cup suet, $1\frac{1}{2}$ cups of flour, 2 teaspoonfuls of baking powder. Boil four hours. Serve hot with sauce.

Mrs. M. O. McCullough.

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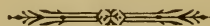
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TAPIOCA PUDDING.—One cup pearl tapioca soaked in water over night, then add $\frac{1}{2}$ cup sugar, beat the yolk of one egg and then add the tapioca, 1 quart of milk. Let come to the boil, stir in the above and boil slowly for five minutes. Stir constantly. One teaspoon vanilla. After taking from the fire, stir in the white of one well-beaten egg. Let get cold and serve with cream.

Clara C. Smith.

CORN PUDDING.—One pint of grated corn, 1 pint of sweet milk, two eggs, 1 tablespoon butter, 1 tablespoon sugar, salt and pepper to taste. Bake slowly until a nice brown, and serve hot. When green corn cannot be had, use "Kornlet," put up in cans.

Clara C. Smith.

PUDDING.—Crumbled small loaf of stale bread, pour over it a quart of boiling milk, when cold add 6 eggs beaten light, $\frac{1}{2}$ lb of sugar, $\frac{1}{2}$ lb butter, creamed together if necessary, add a little flour, boil or bake. Served with Lemon Sauce. Mrs. M. L. Robinson.

LEMON CUSTARD.—One lemon, 4 eggs, 2 cups sugar, $\frac{1}{2}$ cup vinegar, 1 cup thick cream. 4 tablespoonfuls flour, four cups water.

Belle Brown.

APPLE CUSTARD.—Pare and grate 2 large, tart apples; add 4 tablespoonfuls melted butter, eight of sugar, juice and grated rind of 1 lemon, yolks and whites of six eggs, separately beaten. Line dish with puff paste, fill and bake like custard. Anna Loucks.

CREAMED APPLES.—Select thin-skinned apples, such as the "Fameuse," or Snow, core, without paring; fill with sugar and bake. While cooling, whip $1\frac{1}{2}$ cups cold sweet cream till smooth and firm: add 2 tablespoonfuls powdered sugar, a little vanilla or lemon. Place apples in sauce dishes, cover with cream and serve at once.

Anna Loucks.

BAKED APPLE DUMPLINGS.—Pare and core tart apples, Make a good pie crust. Cut out (with puff cover, if you have no large cutter) rounds, in which wrap each apple. Bake; serve with cream and sugar.

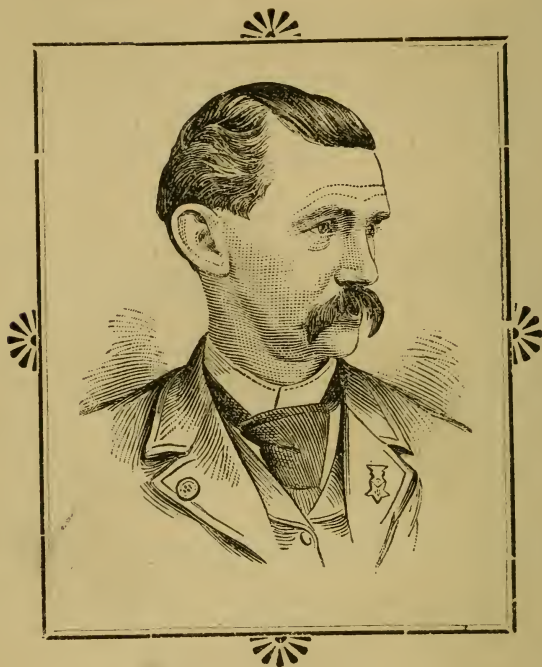
Anna Loucks.

ALMOND PUDDING.—Make a sponge cake, bake in a long pan, have the cake about 2 inches thick. Blanch a pound of almonds, and pound them in rose water, mix with 4 grated crackers, 6 eggs, a pound of butter, a pound of sugar, and a wine-glass of grape jelly. Pour on the cake, set in the oven 20 minutes, cover with meringue, flavored with extract of almond.

Maude Loucks.

STEAM PUDDING.—One cup sugar, one-half cup butter beaten to a cream, add three eggs well beaten, three teaspoonfuls baking powder, three cups flour, milk to make it a stiff batter. steam one hour, serve with dip.

Mrs. Parker.



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SAUCE FOR PUDDING.—One cup sugar, $\frac{1}{2}$ cup butter, beat to a cream, add one beaten egg, teaspoonful of flour wet with cold water, Add $\frac{1}{2}$ pint boiling water and let all boil a few moments, stirring constantly.

Anna Loucks.

SAVORY SNOW BALLS.—One cup of rice, soaked over night, and steamed or boiled in slightly salted water as for plain rice pudding. Pare and core, without dividing, a few good, sour apples. Fill them with some of the rice. Take some soft white cotton cloth, divide into small, square pieces, proportioned to size of apples. Wet each piece in cold water; spread about one-half inch thick with the rice; wrap in each, an apple, and tie securely. Boil or steam one hour, steaming being preferable, I think. Drip in cold water before attempting to remove cloth; serve with plain cream and sugar or with pudding sauce. They are very delicious.

Anna Loucks.

CHOCOLATE PUDDING.—Boil one quart of milk, add a teacup of butter, 1 teacup of sugar, and 3 ounces of grated chocolate. When cool, add the yolks of 4 eggs. Pour in a pudding dish lined with stale cake. Bake, cover with meringue, and brown.

Maude Loucks.

BAKED APPLE DUMPLINGS.—One quart flour with two teaspoonfuls baking powder sifted in it, two-thirds of a cup of butter, one teaspoonful of salt, enough water to make a stiff dough, roll a quarter of an inch thick, cut in squares, fill the core with sugar, placing them in the dough and putting the four corners together. The same recipe will do for pot pie.

Mrs. H. J. Smiley.

FIG PUDDING.—Chop $\frac{1}{2}$ lb of figs fine, mix with a teacup of grated bread crumbs, $\frac{1}{2}$ lb sugar, teacup of melted butter, 5 ounces of candied orange peel and citron. 1 grated nutmeg and 5 well-beaten eggs. Steam 4 hours and serve with sauce.

Maude Loucks.

BIRD'S NEST PUDDING.—Pare and core, without quartering, enough quick cooking tart apples to fill a pudding-pan, make a custard of one quart milk and the yolks of four eggs, sweeten, flavor, pour over apples and bake, when done, use the whites of eggs beaten stiff with four tablespoons white sugar, spread on the custard, brown lightly, and serve either hot or cold. If necessary, apples may be baked a short time before adding custard.

Mrs. W. F. Shotts.

RAILROAD PUDDING.—Beat one egg. add one cup of sugar, one tablespoonful of melted butter, one and a half cups of flour, one teaspoonful of baking powder, half a cup of milk and one teaspoonful of lemon extract. Bake in a greased pan and serve with lemon sauce.

Maude Loucks.

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CITRON PUDDING.—Beat the yolks of 10 eggs with a pound of sugar and $\frac{1}{2}$ lb of butter. Cut a pound of citron in pieces, stir in. Line a pudding dish with stale cake, Pour in the mixture and bake. Eat with sauce.

Maude Loucks.

APPLE FLOAT.—Take sour apples and bake without having any water about them. When done scrape the pulp. Mix well with sugar, set away to get cold. Beat the whites of four eggs, and add to apples; beat together for half an hour. Custard for the above—One quart of milk, yolks of four eggs, 1 tablespoonful corn starch. Sweeten to taste, flavor with lemon. Form the apples into shape and pour the float around.

COCOANUT PUDDING.—Take half a pound of grated coccanut, half a pound of butter and sugar each, the yolks and whites of four eggs, the juice of a lemon and a teaspoonful of extract of roses. Bake and serve with hard sauce.

Maude Loucks.

VANITY PUDDING.—Take one quart milk, four eggs, beat white and yolks separately, boil the milk all except a little to mix with the yolks of eggs; pour boiling milk into the mixture, stirring meanwhile. Return to the fire and bring to the boil, add a pinch of salt; a teaspoon of butter, about two tablespoonfuls of bread crumbs, and sugar enough to suit the taste; with nutmeg or vanilla flavoring. Pour into a dish, have the whites of eggs beaten light, and spread on top. Put in a moderately hot oven for two minutes; don't let it be brown. To be eaten cold. Is nice with cake.

Mrs. E. Hosack.

ECONOMICAL PUDDING.—Take four cups of flour, one of suet, one of dried raspberries or blackberries, one and a half cups of molasses, and two beaten eggs. Mix all together, flavor to taste, put in a mold and steam two hours. Eat with hard sauce.

Maude Loucks.

BROWN STEW.—Cut up, as for frying, the two chickens cooked for pelan; put them into a baking pan, sprinkling with salt and pepper and dusting over with flour—about two tablespoonfuls. Cut up over the chicken a third of a pound of nice butter and pour in one teacupful of rich, sweet cream. Set in a very hot oven and brown quickly, from time to time turning the pieces, so that they will brown on all sides. The oven must be very hot so that the chicken will not be cooking long. If the gravy is too thick add a little hot water.

Aunt Jane.

ANGEL'S PUDDING.—Two ounces of flour, two ounces of sugar, two of butter, a pint of cream and the whites of three eggs. Bake in pat'y-pans, cover with icing, and serve without sauce.

Maude Loucks.

A Letter Which Speaks for Itself.

DEAR SIR:--I am beginning to feel somewhat settled in this new town. There is a good deal of push and vigor here and I sometimes wonder if it will last. I have no doubt it is the new works which are just starting here that has attracted the people, together with the moderate prices of natural gas, but do you know, William, I already fear I have made a grave mistake in coming here to locate. When I look around and take time to think and see that there is only one kind of manufacturing on anything like a large scale here, and stop to think what the result of a shut down, by strike, or other cause, in that one industry would be, I am convinced that your advice was sound. Your many industries, rolling mills, pipe works, blast furnace, railroad center, machine shops, grist mills, etc., etc., that cluster about Everson. (or Valley View as I hear some call it) beside the fact that it is the very center of the coke region, has convinced me that it is the best location, has the brightest future of all the locations I have had my attention called to. After reading this if you find me coming back to Everson you need not be surprised.

They tell me the Pennsylvania Railroad Company are about to make some extensive improvements at Everson. If you are sure they are, pick me out a nice lot, which you think suitable for my business, close to where the P. R. R. locate, and hold it for me and notify me and I will come and see you and decide, Wishing you success,

I am, as ever, your friend,

HENRY F. ———

To Capt. W. H. Brown, agent of Scottdale and Everson Land company, 401 Broadway, Scottdale, Pa.

For good Cakes get your Flour at J. I. Rogers & Co's.

VANILLA SNOW.—Cook one cupful of rice in a covered dish to keep it white. When nearly done, add one cupful of cream, a pinch of salt, the beaten whites of two eggs and one cupful of sugar. Flavor with vanilla. Pile in a glass dish and dot with jelly. Serve with cream and sugar. Mrs. Dunlap.

SMOTHERED FIGS.—Three cupfuls of rich milk, one cupful of sugar; a lump of butter, two well-beaten eggs and two spoonfuls of corn-starch to thicken when the milk boils. Place a layer in a glass dish and spread sliced figs thickly over. Add more cream and another layer of figs; continue till all are used. Ice the top and serve cold. Mrs. May B. Shotts.

TARTS.—Tarts are a very nice as well as ornamental addition to the tea table. Take the nicest puff paste, roll out a trifle thicker than for pie crust, cut with a biscuit cutter twice as many as you intend to make. In the center of half of them cut out a circle, dip them in cold water and lay upon the tops of the whole ones. Bake in a quick oven, but not to scorch them. Fill with jam, jelly or preserves. In cold weather, if kept in a dry place, they will keep for some time, and are convenient to have on hand. They should not be filled until just before using. Maude Loucks.

TAPIOCA WITH APPLES.—One cup of pearl tapioca soaked over night, add to this one quart of boiling water; stir well and let boil until done. Sweeten to taste. Pare, core and cut in halves one-half dozen nice tart apples, place in a pan with one-fourth cup of water and several spoonfuls of sugar sprinkled over. Bake in hot oven until a nice brown and then pour over them your tapioca. Let cool and serve with cream. Clara C. Smith.

FRUIT PUDDING—Mix one pint of flour into a rather thin batter, with rich cream; add salt to taste, and one gill of melted butter. Beat six eggs separately, very light; stir these in thoroughly and then add one quart of very nice, ripe dewberries. Pour into a well-buttered pan and bake. Eat with rubbed sauce.

One pound of soft white sugar, three quarters of a pound of butter, and half a nutmeg grated. This pudding is very light and nice. Chopped apple, or any other kind of fruit, can be substituted for the berries if preferred. Mrs. May B. Shotts.

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PICKLES, CATSUPS, &C.

STUFFED PEPPERS—Get large peppers, cut around the stem, remove it and take out all the seeds. For the stuffing, use two quarts of chopped cabbage, a cupful of white mustard seed, three table spoonfuls of celery seed, two tablespoonfuls of salt, half a cupful of grated horse radish. Fill each pepper with a part of this mixture and into each put a small onion and a little cucumber. Tie the stem on again, put the peppers in a jar and cover with cold vinegar.

Sadie Keddle.

YEAST.—Boil two ounces of the best hops in four quarts of water for half an hour, strain and let the liquor cool down to the warmth of new milk, then put in a handful of salt and half a pound of sugar. Beat up one pound of the best flour with some of the liquor and then mix well all together. Let this mixture stand until the third day, then add three pounds of potatoes boiled and mashed. Let it stand a day longer, stirring frequently and keeping it near the fire in an earthen vessel. Strain bottle and it is ready for use. The advantage of this yeast is that it ferments spontaneously, not requiring the aid of other yeast. If well cooked and kept in a cool place, it will keep for months.

Mrs. J. B. Lyle.

CHILLA SAUCE—Twelve large ripe tomatoes, four ripe peppers, two onions, two tablespoonfuls salt, two tablespoonfuls sugar, one tablespoonful cinnamon, three cupfuls vinegar. Chop all fine separately, boil one hour and a half.

Mrs. W. F. Shotts.

COLD TOMATO KETCHUP—Chop fine one-half peck of ripe tomatoes, add to this one small teacupful of salt, two roots horse-radish, grated, one teacupful of white and black mustard seed, mix two teaspoonfuls black pepper, two red peppers, three stalks of celery, one cup of onions, one tablespoonful cloves, one tablespoonful mace and cinnamon, one-half teacupful sugar, one quart vinegar. Don't cook.

Mrs. J. B. Lyle.

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COLD CATSUP—One peck of tomatoes, one cupful salt, three large onions, three peppers (either red or green) without seeds, two tablespoonfuls each white mustard seed and celery seed, one tablespoonful each ground black pepper, whole cloves, and stick cinnamon in bits, one quart vinegar; peel and chop tomatoes very fine and drain well, chop onions and peppers fine. Mix all well together. Add spices and vinegar, bottle and seal. Mrs. A. S. Loucks.

FRENCH PICKLE—One hundred small cucumbers, twenty-five large cucumbers, eight red peppers, ten onions, chop fine, sprinkle with salt, let drain twelve hours, then put in kettle, cover with vinegar, add two ounces mustard, one-half pound brown sugar, one tablespoonful white mustard seed, one tablespoonful celery seed, boil slow one-half hour, can in glass jars. Mrs. R. Lynch.

CHILI SAUCE—Twelve large ripe tomatoes, four ripe or three green peppers, two onions, two tablespoonfuls of salt, two of sugar, one of cinnamon, three cupfuls vinegar, peel tomatoes and onions chop separately very fine, add the peppers chopped with the other ingredients and boil one and one-half hour. Bottle and it will keep a long time. Stone jugs are better than glass cans.

Mrs. M. O. McCullough.

TOMATO CATSUP—Slice the tomatoes and stew until soft, rub through a sieve fine enough to retain the seeds, boil the pulp and juice down very thick, to one gallon of the boiled down juice add one quart of cider vinegar, one pint of sugar, two tablespoonfuls of salt, one-half teaspoonful cayenne pepper, add one teaspoonful each of whole black pepper, allspice and cloves. put spices in a bag, boil down as thick as desired, put in bottles and seal.

Mrs. M. O. McCullough.

SPICED APPLES—Two cupfuls sugar, one cupful vinegar, boil, add spices and apples, cook till tender put in jars, pour the juice over the apples, tie up tight. They will keep quite well.

Mrs. M. L. Robinson.

LEMON JELLY—To the well beaten yolks of three eggs add one-half pound pulverized sugar, the grated rind and juice of two lemons and lastly the well beaten whites of three eggs, beat all well and cook in a double lined pail until it thickens. When cold spread between layers.

Mrs. Hurst.

FLANNELCAKES for a small family—One egg well beaten, one pint sweet milk, one teaspoonful salt, two teaspoonfuls baking powder sifted with enough flour to make the batter. Bake on hot griddle.

Clara C. Smith.

Use Vienna flour for bread but do not use Vienna flour where shortening is used.

Clara C. Smith.

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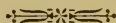


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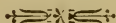


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SPICED APPLES—Two cupfuls sugar, one of vinegar, boil, then add spices and apples, cook until tender, put in jars, pour juice over the top. They will keep a long time and are delicious.

Mrs. A. M. Gordon.

LIQUID YEAST.—Boil thoroughly two large handfuls of country hops in water, have potatoes enough to fill a vessel holding three pints. When done pour water from potatoes and hops over one pint of flour, stir well. Mash potatoes. Use enough water to have one gallon of yeast after everything has been added, then add one-fourth cup salt, one-half cup sugar, one level tablespoonful **grated** alum, one level teaspoonful ginger. Then stir in enough flour to make quite thick. Let cool (in summer let it get almost cold). Then add one cup of home-made yeast. Never use "bakers yeast" to start this with. Stir occasionally until done. Tie up in a crock and keep in a cool place.

Clara Clifford Smith.

FRENCH PICKLE—One peck of green tomatoes sliced, six onions, salt over night, drain thoroughly, then boil in two quarts of water, one of vinegar fifteen minutes, drain them, take four quarts vinegar, two pound brown sugar, one-half pound white mustard seed, two tablespoonfuls each cloves, cinnamon, ginger one tablespoonful, put all together, boil fifteen minutes.

Mrs. D. F. Stoner.

YEAST.—Take one large handful of hops, boil fifteen minutes, put one quart of flour in the vessel and pour the hop water over it. Add one tablespoonful of ginger, 4 of sugar, 1 of salt. Boil 4 potatoes, and pour the water off in the yeast, mash fine and stir in potatoes. When luke warm add half pint of good yeast. Let rise, and rub with corn meal and dry.

Mrs. J. S. Klingensmith.

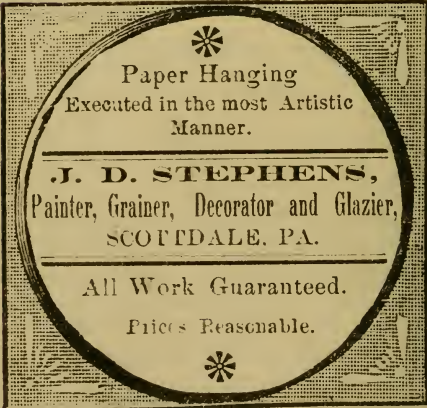
YEAST WITHOUT HOPS.—Twelve large potatoes boiled, mashed and pressed through a seive; add three quarts of lukewarm water, one cup of yeast, one cup of salt, 1 cup of sugar. Mix thoroughly and set in a warm place four or five hours. When bubbles rise it is ready for use. One teacupful of this yeast will make three quart loaves, and no sponge is necessary. Keep in jars corked tightly and in a cool place.

Mrs. J. B. Lyle.

BEER YEAST.—Scald one pint of flour with one-half gallon strong hop water, grate four common-sized potatoes, pour boiling water enough over them to cook thoroughly. When cool, add this with one-half teacupful each of salt and sugar, add one tablespoonful ginger to the flour. Stir in one teacupful yeast, stir often till done foaming. Cork and put in a cool place. This will keep sweet for six weeks.

Mrs. A. S. Loucks.

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PICKLED CABBAGE—One pint of slaw salted and let stand for twenty-four hours, eight large onions sliced salted and let stand for twenty-four hours, two bunches of celery cut, salted and let stand twenty-four hours. Drain the water off and pour on cold vinegar, let stand twenty-four hours in vinegar, then squeeze all out and mix well with four ounces celery seed, four pound sugar, one box yellow mustard, one-half pound white mustard seed, one teacupful horse-radish. Take five cents worth of tumeric, tie it up in a small bag and lay it on the top of the pickle, cover the whole with fresh cold vinegar, stir for a week once a day good and you will have good pickles. Unless it is well stirred it will be apt to heat at the bottom and thus spoil.

Anna Loucks.

PICKLE LILLY—Slice tomatoes and cabbage, salt down and stand one day, then drain off over night, heat them in weak vinegar, drain off put them in jars and let vinegar, pepper, and cinnamon come to a boil, put over the tomatoes, seal tight.

Mrs. I. B. Brallier.

TO MAKE GOOD BREAD—Boil two small potatoes in about one quart of water, drain and mash potatoes, add one small handful of salt, the water in which were boiled and more water, so as to have two quarts of water, when about milk warm add flour to make quite thick, but not stiff, and one small cupful of yeast. This will make four nice sized loaves. If more is desired use one pint of water for each loaf, keep the same temperature until morning. Then stir in all the flour that you can well stir with a large spoon. When quite light pair into a large pan and knead well. If you use Vienna flour use all the flour you possibly can. When light shape into loaves but do not knead any more than you can help after it has again risen, bake one hour in a moderately slow oven.

Clara Clifford Smith.

TO PICKLE WHOLE RIPE TOMATOES—Pick and wash enough nice ripe tomatoes to fill a one gallon crock, take water enough to cover these, add enough salt to the water to make it strong enough to carry an egg, pour this over your tomatoes and put them in a cool place. After three or four days take them out and wipe them off with a cloth; then put one pound of sugar in the bottom of the crock, then the tomatoes with a small handful of horse-radish cut fine, one teaspoonful each of cinnamon, cloves and cover them with good cold cider vinegar, then place a large cabbage leaf over them and a small plate to keep them under the vinegar. Tie up and keep in a cool place.

Clara C. Smith.

SPICED PLUMS—Spiced plums are delicious with cold meat. Cook the plums in a little water until soft, then, so far as possible, remove the seeds, sweeten and spice to your taste, boil until thick. Put in large mouthed bottles, seal or can the usual way.

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DAIRY RED PICKLE—One-fourth peck of green tomatoes, 1 large head of cabbage, twelve green cucumbers, six onions, one-half pint grated horse-radish, one-fourth pint white mustard seed, one-fourth ounce celery seed, one half teaspoonful tumeric, one tablespoonful black pepper, one small box of mustard, one pound of sugar, two quarts cider vinegar, slice at night, drain off, chop up in the morning, chop cabbage by itself the rest all together, stir mustard in a little cold vinegar and mix altogether and seal.

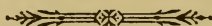
Mrs. A. M. Gordon.



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SOUPS.

FRIED TOMATOES—Select firm, ripe tomatoes, slice into slices about one-half inch thick, season with pepper and salt and roll in flour, place them in a skillet that has hot lard and butter in it and fry on both sides a light brown. When done make a gravy of one cup of cream and teaspoonful of butter and one tablespoonful flour to thicken it. Let this heat through and pour it over the tomatoes and serve.

Mrs. M. O. McCullough.

BARLEY SOUP—Take a soup bone of two or three pounds, boil and skim well, add one cup of barley and skim again, two or three potatoes and an onion. Season to taste, simmer about three hours.

Sadie Brown.

DUMPLINGS—Take two eggs, a pint of sweet milk, four tablespoonfuls flour beat together; cook in a buttered skillet. After allowing it to cool, break into it two raw eggs and stir until smooth, then drop into beef soup a spoonful at one time and cook five or ten minutes. These are very nice with new peas.

Mrs. A. S. Loucks.

VEGETABLE SOUP—After boiling a soup bone or a piece of meat until done, add boiling water to make the amount of soup desired. When boiling again, add a large handful of cabbage cut fine as for slaw, a half pint of tomatoes (canned or fresh), peel, slice and add three large onions and two or three potatoes, one pint of green or canned corn. Let boil from half to three-quarters of an hour. If a little thickening is liked stir one egg with one teaspoonful of flour and a little milk, put in five or ten minutes before serving.

Anna Hazelett.

TOMATOES A LA CREAM.—Pare and slice ripe tomatoes, one quart of fresh ones or a pound of can. Stew till perfectly smooth, season with salt and pepper, add a piece of butter the size of an egg, Just before taking from the fire stir in one cup of cream with a teaspoonful of flour stirred smooth in a part of it. Do not let it boil after the flour is put in. Have ready in a dish pieces of toast. Pour the tomatoes over this and serve hot.

Anna Martha Hazlett.

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VEGETABLE SOUP—One-half dozen potatoes, three good sized tomatoes, one large onion, one good sized turnip, one fourth of a small head of cabbage, one-fourth cupful barley, one-fourth cupful dried corn, (green or canned corn can be used). chop all vegetables fine and boil in water for two hours, season with salt pepper and butter. Use plenty of butter and just before lifting add one-half cupful of sweet cream. If desired use a soup bone or the broth off a boil of meat, if so do not use so much butter. Clara C. Smith.

GREEN PEA SOUP.—Put a fat, full-grown chicken to boil in five quarts of water. When it has boiled slowly for two hours; put into the pot two quarts of green peas. Let these boil until soft, then remove and mash them thoroughly.

Put them in the colander and pour the soup through it, rubbing the peas about so as to let all of the pulp mix with the soup while the hulls remain in the colander. Return the soup to the pot, adding a quarter of a pound of butter, salt and pepper to taste, and a tablespoonful of chopped parsley. Rub smooth a tablespoonful of flour into some of the butter, add that and let it boil up briskly for a minute or two. Remove the chicken and serve hot. This is the nicest way to make green pea soup. If you want the chicken nicer and the soup not quite so elegant, before adding the peas to the soup, you can remove the chicken and serve it for dinner with egg sauce. Maude Loucks.

TOMATO SOUP.—One quart of tomatoes, one onion, two ounces of flour, four ounces of butter, two tablespoonfuls of sugar, two of salt, one-third of a spoonful of cayenne pepper, three pints of water, one-half pint of milk. Boil the tomatoes and onion in water for three-quarters of an hour. Add salt, pepper, sugar, butter and flour; rub smoothly together like thin cream, boil milk separately. When both are boiling pour milk into the tomatoes to prevent curdling. Pour over squares of toasted bread. Betsy Butterworth.

BROWNEO SOUP.—Shank of beef, two carrots, two potatoes, two stalks of celery and two tablespoonfuls of browned flour. Season to taste. Sadie Brown.



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Meats and Salads.

SLICED POTATOES TO BAKE WITH PORK—Dig out the eyes and pare raw potatoes and slice very thinly to nearly fill a two-quart pudding dish, season freely with salt and pepper over the top, then pour over sweet milk two-thirds full, cut five or six slices of pork and lay over the top as a covering. Bake two hours. If the pork is likely to get too much browned cover with thick brown paper till the potatoes are done.

Lou Klingensmith.

DEVEILED EGGS—Boil the eggs hard, remove the shell and cut in two, remove the yolks and add salt, cayenne pepper, melted butter and mixed mustard to taste, then stuff the cavities of the hard whites and put the halves together again. Serve garnished with parsley.

Kate Frey.

MARBLED VEAL—Trim all the roots and tough parts from a boiled pickled tongue, which chop and pound to a paste. Have two quarts of cold roasted or boiled veal chopped and pounded to a paste. Mix two tablespoonfuls of butter and a speck of cayenne with the tongue, and with the veal mix four tablespoonfuls of butter one of salt, one-fourth of a teaspoonful of pepper and a speck of mace. Butter a deep earthen dish, put a layer of the veal in it and pack down solidly; then put spoonfuls of the tongue here and there on the veal and fill in the spaces with veal. Continue this until all the meat has been used, and pack very solidly. Cover the dish and place it in the oven in a pan of water, cook one hour. When cold pour melted butter over it. Cover and set away.

Sadie Keddle.

SCALLOPED OYSTERS.—Cover the bottom of a baking dish (well buttered) with a layer of crackers or bread crumbs, wet these with cream and put on spoonful by spoonful, pepper and salt and strew with bits of butter, next put in the oysters with a little of their liquor, pepper them, stick bits of butter in among and cover with dry crumbs until the oysters are entirely hidden. Add more butter in small pieces over the top, set in the oven with an inverted plate on top to keep in the flavor. Bake till it bubbles up on top.

Mrs. Parker.

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SCALLOPED OYSTERS No. 1.—Take three dozen oysters, a large cupful of bread or cracker crumbs, two ounces butter, pepper, salt. Place by layer in a pudding dish, moisten each layer with the oyster juice, strew small pieces of butter over the top, bake in a quick oven about fifteen minutes.

Kate Frey.

CHICKEN POTPIE.—Cut and joint a chicken, cover with water and let it boil gently until tender, season with salt and pepper, adding a small piece of butter. Have ready nice light bread dough cut with a biscuit cutter, about an inch thick. Drop this into the boiling gravy, with some pared potatoes and let them boil from one-half to three-quarters of an hour. To ascertain whether it is done stick with a fork, if it comes out clean they are done.

Mrs. J. S. Parker.

FRIED CHICKEN.—Prepare the chicken as for stewing, dry it, season it with salt and pepper, dredge it with flour and fry brown in hot butter. Take it out, make a dressing of flour and cream, pour over chicken and serve immediately.

Mrs. Parker

VEAL LOAF.—Three pounds of raw veal, butter size of an egg, one teaspoonful of salt, one-half teaspoonful pepper and two raw eggs. Chop the veal fine and mix all together and put in one tablespoonful of water, mould this into a loaf and then roll it in eight tablespoonfuls of rolled crackers. Pour over it three tablespoonfuls of butter, place in a pan and bake two hours. To be sliced off when cold and served at lunch or tea.

Mrs. C. J. Percy.

MEAT CAKES.—To one pint of chopped cold meat of any kind you may have, add one cup of bread crumbs and one tablespoonful of melted butter, one-half cup boiling water, mix well and season with salt and pepper. Make into small cakes and fry.

Mrs. E. H. Reid.

CHICKEN SALAD.—Two chickens, cook tender, so you can bone easy, cut fine, salt and pepper to taste, take one small teaspoonful of mustard seed, one pint of vinegar, five eggs. Mix eggs and vinegar together. Two tablespoonfuls of mustard, one bunch of celery. Add half cup of melted butter. Mix all together.

Mrs. D. F. Stoner.

CREAM POTATOES.—Cut six or eight large, cold, boiled potatoes into one inch cubes, cover with milk and heat slowly, beat one large tablespoonful butter and one moderate spoonful of flour to a light cream, add a little warm milk, beat thoroughly and stir into the potatoes, add pepper and salt to taste. Let it boil up once, pull to the back of the stove and let it simmer ten minutes until it has a rich glaze. A little chopped parsley is a pleasant addition.

Mrs. Charles Jones.

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FRIED OYSTERS.—Select the largest and finest oysters, have ready a skillet of boiling lard, dip your oysters, one at a time, in beaten yolk of an egg, then in grated crumbs of bread, lastly in sifted meal and then drop into the hot lard, turn and allow them to become slightly brown. Drain upon a sieve and send to the table hot.

Mrs. McGinty.

DELICIOUS JELLIED MEAT.—Get four pig's feet with legs to first joint. Soak and scrape until thoroughly cleansed. Put in a pot of water without salt, and boil until done, when the bones fall out. Lift the meat carefully from the liquor and set away to cool. Pour the liquor into a jar and when cold remove the grease.

Take a good-sized shank of beef, sawed and cut so as to go into a kettle. Boil in unsalted water until the meat falls into pieces. Remove it from its liquor. Next day cut the meat of pig's feet and beef into small bits, not mince meat, put the jelly left of the feet into a kettle, add all the meat, mixing together and heat to the boiling point. Then season with red or white pepper and salt. If desired, a little of the beef liquor can be added, but the latter can always be used for soup-stock.

Pour the contents of the pot into molds and when cold it will turn out in shapes of most delicious jellied-meat for tea or luncheon.

It is much preferable to chicken or tongue. Annie Rodney.

FRIED OYSTERS.—Two eggs well beaten, season with salt and pepper, have a dish of cracker dust, dip your oysters into the crackers then into the beaten eggs. Repeat this several times. Have a pan of hot butter and lard, using half of each. Drop your oysters in and fry until a nice brown.

Clara. C. Smith.

MACARONI WITH CHEESE.—One-half pound macaroni broken into inch lengths, one-half cupful milk, one and one-half tablespoonfuls butter, one tablespoonful flour wet with cold milk, one egg beaten well, four tablespoonfuls grated cheese, pepper and salt to taste. Boil macaroni (in water slightly salted) until tender, then drain and turn into a pudding dish. Put the milk into a saucepan and heat, but do not boil, stir in the butter, pepper and a little chopped parsley, if you have it, then the flour and the grated cheese and when this is dissolved, the beaten egg, pour this mixture over the macaroni, strew the top with fine breadcrumbs and brown quickly on the upper grating of a hot oven. Mrs. Charles Jones.

FRIED OYSTERS.—Drain the oysters well, dip in the yellow of an egg, then roll in cracker dust well seasoned with pepper and salt. Have ready a pan buttered and fry quickly. Drain again before sending to the table. If the oysters are small roll two together.

Maud Loucks.

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FRIED APPLES—Pair and cut in quarters, or finer, enough apples to fill a skillet. add butter size of an egg, and one teacupful of sugar, cover over and let fry slowly, stirring occasionally until done. Be careful and do not let them burn. Belle Brown.

BAKED BEANS—Soak the beans over night and as early as possible in the morning put them into whatever you wish to bake them in. Season with salt, one teaspoonful mustard, two tablespoonfuls molasses or sugar, and butter the size of an egg, fill up with cold water and set in the oven to bake. Fill up with boiling water as being cooked dry. They should bake at least four or five hours and when done should be nearly dry. Leave in the dish in which they are baked. Mrs. W. F. Shotts.

ROASTED APPLES—Pare and cut in halves twelve large apples, place in pan and bake till done, then place on stake plate, beat the white of one egg and seven teaspoonfuls of white sugar and spread over top of each apple, set in oven and brown lightly. Mrs. W. F. Shotts.

FRIED TOMATOES.—Cut ripe tomatoes in slices without skinning, pepper, salt and sugar to taste. Then sprinkle flour over them and fry in plenty of butter until brown. Turn, add flour and sugar, pour them on a hot platter and pour a cup of milk or cream into the butter and juice. When boiling hot pour over the tomatoes. Mrs. A. S. Loucks.

CORN OYSTERS.—To one quart of grated corn add three eggs and four grated crackers. Beat well and season with pepper and salt. Have ready in a skillet butter and lard in equal portions hot, but not scorching. Drop in little cakes about the size of an oyster. For this purpose use a teaspoon. It is better to beat the whites of eggs to a stiff froth and add just before frying, Anna Hazlett.

SALAD DRESSING.—Take half a pint of vinegar and let it get hot, then beat up two eggs, half a tablespoonful of flour, half a tablespoonful of sugar, one teaspoonful of mustard, a little salt and pepper, and four tablespoonfuls of melted butter. Stir this in the vinegar and let the whole boil up till it is like custard, then mix it with whatever you have for a salad. It is good for potatoes meat or fish. Maude Loucks.

BEEF LOAF.—One and one-half pounds of beefsteak chopped very fine, and free from gristle; two cups of rolled crackers (fine) one cup of cold water, one-half cup of water, salt and pepper to suit the taste bake till done. Sadie Brown.

HAM BALLS.—Chop fine cold cooked ham, add an egg for each person, a little flour, beat together. Make into balls and fry brown in hot butter Belle Brown.

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SCOTCH HASH.—Chop raw beef very fine, add butter, pepper, salt and chopped parsley, cover with water. stew it (well covered,) for fifteen minutes. Pour it over slices of toasted bread.

Mrs. S. B. McMillan.

CHICKEN CROQUETTES.—One solid pint of finely chopped chicken, one tablespoonful of salt, one-half teaspoon of white pepper, one cup of cream or chicken broth, one tablespoon of flour, four eggs, one teaspoonful onion juice, one tablespoonful of lemon juice, one pint of bread crumbs, three tablespoons of butter. Put the cream on to boil, mix flour and butter together, stir into a cream, add one chicken and seasoning. Boil two minutes, then add two eggs well beaten, take from fire immediately and set away to cool.

Mrs. Hurst,

CHICKEN POT PIE.—Joint the chickens, boil until tender season with salt and pepper. Take one pint of flour, well sifted, with one heaping teaspoonful of Dr. Price's Cream Baking Powder, a little salt. Put in milk to make a stiff batter. Drop spoonfuls of the batter into the pot, while boiling; do not cover until nearly done.

Anna M. Hazlett.

MEAT CROQUETTES.—Use cold boil or roast meat, chop it fine, season with pepper and salt, add one-third the quantity of bread crumb. and moisten with a little milk. Have your hands floured, rub the meat into balls, dip it into beaten egg then into fine pulverized crackers and fry in butter.

Mrs J. B. Lyle.

SALAD EGGS.—Boil the eggs very hard, cut them in two, remove yolks, mash smooth and mix with a piece of butter the size of an egg a little made mustard, cold chicken, ham or tongue chopped very fine, and moisten with vinegar. Fill the whites nicely with this and place on a dish garnished with parsley.

Mrs. A. S. Loucks.

MACARONI WITH CHEESE.—Boil macaroni in water, with salt to season, from twenty minutes to half an hour; drain, place layer in pudding dish, then layer of cheese sliced thin adding butter and pepper; another layer of macaroni, then cheese, butter and pepper. Place in hot oven and bake about half an hour. Serve hot.

Clara C. Smith.

MINCE MEAT.—Two pounds of apples chopped fine, two pounds beef chopped fine, one pound of currants, one pound of raisins, two pound seedless raisins, one lemon—juice and grated rind, one tablespoonful of allspice, one tablespoonful cinnamon, one tablespoonful of cloves, two pounds of brown sugar, two teaspoonfuls of salt, one pint of beet brandy. Pack in a stone jar with close cover, and keep in a cool place.

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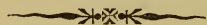
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POTATO SALAD.—Take cold boiled potatoes and slice very thin, add to them three hard-boiled eggs also sliced thin, chop one small onion. In a glass bowl or salad dish put a layer of potatoes, then a layer of eggs, and sprinkle over them a little chopped onion, salt and pepper. For dressing take the yolk of a raw egg and stir into it half a teaspoonful of made mustard. Beat into it three tablespoonfuls sweet cream, add vinegar to suit taste, and the white of the egg beaten to a stiff froth. If needed for supper, make at noon-time. A little chopped celery can be substituted for the onion if desired.

Mrs. A. S. Loucks.

MOCK DUCK.—Take a round of beefsteak at least two inches thick, lay it flat on the meat board, add a good amount of rich bread stuffing, fold it, sew it up, roll in flour, salt a little and lay on two thin slices of pork. Bake three quarters of an hour, baste often.

Sadie Keddle.

SCALLOPED OYSTERS.—Drain the juice for a quart of oysters, butter a deep dish or pan, cover the bottom with crushed crackers, put in a layer of oysters seasoned with salt, pepper and plenty of butter, then a layer of crackers, then oysters and so on till dish is full having a layer of crackers on the top. Pour over the whole the oyster juice added to one pint of boiling water. Place in a hot oven and bake.

Mrs. J. B. Lyle.

FRIED CABBAGE.—Cut cabbage very fine, on a slaw cutter if possible, salt and pepper, stir well and let stand five minutes, have an iron kettle smoking hot, drop one tablespoonful of lard into it then the cabbage, stirring briskly until quite tender, send to table immediately. One-half cupful of sweet cream and three tablespoonful vinegar, the vinegar to be added after the cream has been well stirred and after it is taken from the stove is an agreeable change; when properly done an invalid can eat it, and there is no offensive order from cooking it.

Mrs. Parker.

SCALLOPED POTATOES.—Slice potatoes quite thin, place layer bread crumbs in pudding pan, then layer potatoes, season with butter, salt and pepper, another layer bread, potatoes and seasoning and then cover well with cold water and bake about one hour, serve hot. This is a nice dish for supper.

Clara C. Smith.

WARM SLAW.—Take a small head of cabbage, chop fine, stew in a little water, season with salt and pepper. Dressing.—One egg, tablespoonful flour, butter size of an egg, vinegar to suit taste, pour over cabbage and let come to boil.

Mrs. W. F. Shotts.

VEAL LOAF.—Chop four pounds of veal fine, add one-half cupful of butter, one cupful rolled bread or crackers, three well beaten eggs, one tablespoonful salt, mixed well and bake three hours.

Mrs. Edward Emack.

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SCALLOPED OYSTERS.—Use nice large oysters, place layer bread crumbs in pudding pan, then layer of oysters, season with salt, pepper and butter, using plenty of butter, another layer of bread, oysters and seasoning, and then pour over this the liquor from oysters and one cup sweet milk. Bake in a hot oven until done.
Clara C. Smith.

CHICKEN SALAD.—Two chickens cooked until done, remove bones and chop fine, season while cooking, mix with this one pint of nice white celery chopped fine, and nine hard boiled eggs chopped fine.
Clara Smith.

Dressing—yelks of two well beaten eggs, two tablespoons butter, two of sugar, and one of mustard, salt and pepper to season, stir into this one and one-fourth pints good vinegar, let boil, stir all the time. When cold, pour over and stir through chicken just before serving,
Clara C. Smith.

OMELET.—Six eggs, a teaspoonful of flour, one cup of milk, a pinch of salt: beat the whites and yelks separately, mix the flour, milk and salt, add the yelks then add beaten whites. Have a buttered spider very hot, put in bake in a quick oven just five minutes.
Jennie E. Hazlett.

MINCE MEAT.—Six pounds of boiled lean beef, ten pounds of apples, one and one-half pounds of suet, two of currants, four of raisins, one-half pound of citron, four pounds of sugar, one quart of liquor. The meat was boiled in one quart boiled cider, three pints of Orleans molasses, three teaspoonfuls of cloves, ten spoonfuls cinnamon, three spoonfuls of mace, six tablespoonfuls salt, two nutmegs, 3 lemons. This makes a large quantity and can be kept a long time by packing in jars.
Mrs. Lottie Harrer.

VEAL LOAF.—Two pounds veal steak, quarter pound raw pork, chop fine, one nutmeg grated, six butter crackers rolled, two beaten eggs, pepper and salt. Bake in a loaf, shape, keep a little salt and water in bake pan to baste with. Bake for two hours.
Mrs. A. S. Loucks.

SPARE RIBS AND POTATOES.—Boil ribs to almost done, then add the potatoes which have previously been washed and pared. When the potatoes are soft take out and put in skillet, potatoes in the bottom and ribs on top, place in the oven and bake well.
Betsey Butterworth.

DRIED BEEF DRESSED.—Put one pound of dried beef in a porcelain kettle with one tablespoonful of butter. when heated through pour over it one pint of sweet milk, then add as soon as boiling over one-third cup of sweet milk, thickened with one teaspoonful of flour. When boiled stir in one well-beaten egg, and remove at once from the fire.
Mrs. M. O. McCullough.

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FRIED SPRING CHICKEN.—Clean, joint and soak in salt and water for two hours. Put in a frying pan equal quantities of lard and butter, in all enough to cover the chicken. Dip each piece in beaten egg, roll in cracker crumbs and drop in the boiling fat and fry till brown on both sides. Serve on a hot platter, garnishing with sprigs of parsley. Pour most of the fat from the pan, thicken the remainder with browned flour, adding to it one cup of boiling water. Serve in grevy boat. Mrs. J. B. Lyle.

PRESSED CHICKEN.—Stew two chickens until the meat will drop from the bones. Chop fine, season to suit taste, a very little sage is an improvement in some cases. Place in a deep jar, cover with a plate after moistening with the liquor in which the chicken was cooked. Weigh down with a stone or flat-iron. It will be ready to cut in ten hours. Maude Loucks.

TO COOK A DUCK.—To cook a duck satisfactorily, boil it first until tender; this can be determined by trying the wing, as that is always a tough part of a fowl. When tender, take it out, rinse it in clean water, stuff and put in the oven for about three-quarters of an hour, basting it often. Mrs. J. B. Lyle.

OMELET.—Six eggs, one tablespoonful of flour, one cup of milk, a pinch of salt; beat the whites and yolks separately, mix the flour, milk and salt add the yolks then add whites. Have a buttered pan very hot, put in, bake in a quick oven. Mrs. J. B. Lyle

CABBAGE SALAD.—Chop half a cabbage fine. Stir together one teacupful of vinegar, three tablespoonfuls of melted butter, two eggs, six tablespoonfuls of sweet cream, one teaspoonful each of pepper, salt and mustard. Boil till it thickens, pour over the cabbage and mix thoroughly, garnish with parsley and hard boiled eggs. Mrs. J. S. Klingensmith.

CHICKEN SALAD.—Two well boiled chickens chopped fine, one pint chopped celery, six hard boiled eggs also chopped fine. Mix well and season to taste. Dressing for above—One tablespoonful of butter, one of sugar, one of mustard, the yolk of one egg, one pint of vinegar, let it cook until it thickens. Do not mix with salad until ready to serve. Mrs. E. H. Reid.

POTATO SALAD.—Five large potatoes, two medium sized onions, one cupful celery, four hard boiled eggs, pepper and salt to taste. Boil potatoes, slice in small squares, chop onions and celery. For the dressing—Yolk of one egg, one tablespoonful mustard, one tablespoonful sugar, one tablespoonful butter, one cupful vinegar. Boil and pour over potatoes. Mrs. W. F. Shotts.

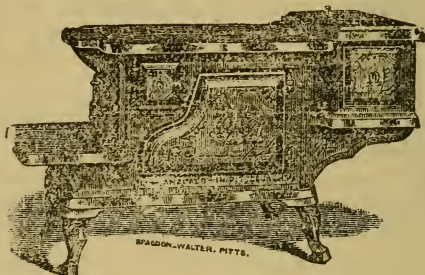
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HAM PATE.—Chop some ham fine, boil six eggs hard and chop them also. Put in the bottom of a small deep pudding dish a layer of chopped ham, then a layer of eggs. Moisten with cream sauce, add a second layer of ham, another layer of eggs, moisten again with cream and cover the top with bread crumbs, dotted with bits of butter. Bake half an hour or until the top is brown.

The cream sauce consists of one tablespoonful of flour, one tablespoonful of butter, and a cupful of milk. Melt the butter and flour together and stir in the milk.

Mrs. J. B. Lyle.

PRESSED BEEF.—Seven pounds of good boil of beef, boil until tender, leaving one pint of liquid, when cooked, season with salt and pepper, and chop or grind it very fine, then add the pint of liquid. Put in a dish with a weight on it. Press over night.

Mrs. R. Lynch.

VEAL CUTLETS.—Steam the cutlets for a few minutes, so as to partly cook them, then wipe them dry. Have ready a dish with finely-powdered crackerdust. In another dish have four egg yolks beaten light and mixed with two tablespoonfuls of rich sweet cream. Season cutlets and egg mixture with salt and pepper. Have ready a frying-pan half full of boiling lard. Dip the cutlets first one side and then the other in the eggs and then in the cracker dust, after which put them in the boiling lard; do not disturb them until the under side is brown, then carefully turn, and when the other side is brown, remove to a hot dish and serve at once while crisp. Do not attempt to serve gravy with cutlets.

Anna Loucks.

A GOOD WAY TO COOK LIVER.—A good way to cook liver is to fry it in butter, with an onion cut in small pieces scattered over it. Cook slowly; when done, add a lump of butter and a little flour; stir well, and turn over the liver. Serve with Saratoga potatoes.

Mrs. J. P. Hunt.

CHICKEN SALAD.—Two chickens chopped fine, same quantity of celery as chicken. Dressing—yellow of two eggs carefully beaten, stir into this half-cupful melted butter, a little salt, pepper and mustard, half a cupful rich cream and vinegar to taste; mix well with chicken and celery.

Maude A. Loucks.

CHICKEN CROQUETTES.—To one chicken chopped add a little salt, pepper, parsley, nutmeg, one saltspoonful of onion, one cupful of cream, one-fourth cupful butter and one desert spoonful of flour. Put the chicken, spices and cream on the fire, when hot stir in the butter and flour, boil five minutes and when cold make into balls. Beat up one egg with bread crumbs, dip the balls in and drop in boiling lard. Very fine for breakfast. Veal may be prepared in the same way.

N. P. Hill.



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 Childrens' Clothing, Hats and Hoods at J. I. Rogers & Co.

CHOW CHOW—One-half peck green tomatoes, one-half peck cucumbers, not quite one-half peck of onions, one-fourth peck large green peppers. After it is chopped let it drain over night, put all in a kettle and boil for a few minutes. Put one cupful of sugar, one-fourth cupful ground mustard and spice. Last put in the vinegar and tumeric. Mrs. E. H. Reid.

CHICKEN SALAD.—The white meat of cold, stewed or roasted chicken or turkey, three quarters as much in bulk of chopped celery, two hard boiled eggs, one raw egg well beaten, teaspoonful of salt, one teaspoonful of pepper, one teaspoonful of made mustard, three teaspoonfuls of salad oil, two teaspoonfuls of sugar, one-half teacupful of vinegar, mince the meat well, remove all the fat, skin and gristle, cut the celery in bits half an inch in length, mix them and set aside in a cold place while you prepare the dressing, rub the yolks of the eggs to a fine powder, add the salt, pepper and sugar, then the oil, grinding hard and putting in a few drops at a time, then add the mustard and let all stand while you whip the raw egg to a froth, then beat this into the dressing and pour into the vinegar, spoonful at a time, whipping well the dressing while you add the vinegar, sprinkle a little salt over, pour the dressing over it, tossing and mixing until the bottom of the mass is as well saturated as the top, turn into the salad bowl and garnish with hard boiled egg and sprigs of celery tops. Kate E. Frey.

PORK CUTLETS—Cut them about half an inch thick from a delicate loin of pork, trim into neat form, and take off part of the fat, or the whole of it when it is not liked; dredge a little pepper or cayenne upon them, and broil (or fry) over a clear moderate fire from fifteen to eighteen minutes, sprinkle a little fine salt upon them just before they are dished. They may be dipped into egg and then into bread crumbs mixed with minced sage, then finished in the usual way. When fried, flour them well, and season with salt and pepper. Serve with gravy made in the pan.

Mrs. Geo. B. Kelly.

PRESSED CHICKEN.—Boil the chicken till very tender, remove the bones, gristle, skin and fat. Boil the gravy down to one cupful to a chicken, add a little butter, and season with pepper and salt, add one-half cupful of gelatine dissolved in water. Pick the chicken into small pieces (do not chop it) and heat thoroughly in the gravy, then put it into a pan and put a light weight upon it, slice when cold. M. E. Hill.

CORNERD BEEF.—One gallon of water, three-fourths pounds of salt, one-half pound of brown sugar, one-fourth ounce of saltpetre, boil and skim. let cool and pour over beef. Double the same for pork. Mrs. R. Lynch.

WE EXTEND a cordial invitation to everybody to visit our new quarters in the new M. S. Loucks building on Pittsburg street. In the arrangement of our new offices we have aimed to make them pleasant and commodious, as well as convenient, for the transaction of our largely increasing business. In doing so we have not forgotten to make special arrangement for the entertainment of our friends and patrons.

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Men's and Boys' Hats, Caps and Shoes at J. I. Rogers & Co

CHILI SAUCE.—One peck ripe tomatoes, one quart of onions chopped fine, six green peppers chopped in it, one tablespoonful of celery, cloves cinnamon and allspice, two cups of brown sugar, one quart vinegar, two tablespoonfuls salt. Boil slowly for half an hour.

Mrs. R. Lynch.

ASPARAGUS BOILED.—Cut the stalks of equal length, tie in a little bundle with muslin or tape, put into boiling water slightly salted, boil till done, drain it off, make a dressing of cream or milk and butter, be sure to have an abundance of dressing, have ready some slices of bread nicely toasted, trim off the crust, lay on a hot plate; take off and unbind the asparagus, heap on the toast and pour the dressing over it.

Kate E. Frey.

ROAST SPARE-RIB—Spare-rib should be well rubbed with salt and pepper before it is roasted. If large and thick, it will require two or three hours to roast; a very thin piece may be roasted in an hour. Lay the thick end to the fire. When you put it down to roast, dust on some flour, and baste with a little butter. The shoulder, loin and chine are roasted in the same manner.

The following receipts are to be used in connection with a steam cooker:

VEAL POT PIE—Salt and pepper the meat, placing on the disk in a pan containing a little water. When nearly cooked, place the dumplings on the meat and steam twenty minutes. Remove from the cooker and make a sauce by adding flour and butter to the water in the pan.

Mrs. J. S. Parker.

STEAMED CUSTARDS—One quart of milk, five eggs, two-thirds cupful sugar; season to taste; fill cups and grate over them a little nutmeg. Steam until firm in centre.

Mrs. J. B. Lyle.

STEAMED APPLE DUMPLINGS—Peel and cut in halves good cooking apples and remove the cores from each half; then fill the vacancies with sugar and place halves together again. Prepare dough as for biscuit, roll thin and cut into pieces large enough to wrap around each apple. Steam 45 or 50 minutes. Serve with sauce.

Dortha May Loucks.

BEEF TEA—Cut one-half pound lean beef into very small pieces, put into a bottle with a large opening, and cork tight. Steam two hours, then strain and season with salt.

Mrs. R. Lynch,

BEAUTIFUL HOMES!

FOR ALL.

CONCLUDED FROM PAGE 60.

The ground is of extraordinary good drainage. The lots are very large 40 x 110 feet and all front on 50 foot streets, and run back to 15 foot alleys. Shade trees have been planted in large numbers on all the streets and avenues. The most substantial board walks, also, add to the comfort and pleasure of those living there. Many lots were sold during the past season, but there are some choice ones yet to be had.

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and reasonable terms to any who desire to buy. Call on the agents for full information. JONATHAN MERRITT, P. F. McCANN, Broadway. Pittsburg St.

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Miscellaneous.

BAKED OMELET—Beat the yolks of six eggs and add the whites of three eggs beaten very light, salt and pepper to taste, and a tablespoonful of flour mixed in a cup of milk. Pour into a well-buttered pan and put into a hot oven; when thick, pour over it the whites of three eggs beaten light; then brown nicely, without allowing the top to become crusted. Serve immediately.

Mrs. Dr. W. F. Shotts.

PICKLED EGGS—Boil the eggs until very hard; when cold, shell them and cut them in halves lengthways. Lay them carefully in large-mouthed jars, and pour over them scalding vinegar, well seasoned with whole pepper, allspice, a few pieces of ginger, and a few cloves or garlick. When cold, tie up closely, and let them stand a month. They are then fit for use. With cold meat, they are a most delicious and delicate pickle. Mrs. A. S. Loucks.

COTTAGE PUDDING.—One egg, one cup of sugar, one cup of milk, three cups of flour, one measure baking powder, bake three-quarters of an hour, eat with sauce or cream. Kate E. Frey.

WHITE COOKIES.—Take two cups of white sugar, two-thirds cup of butter, two-thirds of a cup of sweet milk, one egg beaten, flavor with nutmeg, add three pints of flour, three teaspoonfuls of baking powder, roll out thin and cut in shapes. Kate E. Frey.

LADY CAKE.—Three quarters of a cup of butter beaten to a cream, add two cups white sugar, one cup sweet milk, four eggs, yolks and whites beaten separately, three cups of flour, one measure baking powder, first mixing the powder with the dry flour and passing both through a sieve. Kate E. Frey.

WHITE PUDDING.—Crumb beef suet quite fine, taking care to remove all stringy pieces, then for every pint of suet crumbs add one pint of flour, and salt and pepper to season, after the flour is in still rub finer. Boil in a cloth for about one hour, after taking from the cloth put on a plate and place in a hot oven to brown. Serve quite hot, Do not use Vienna flour for the pudding.

Clara C. Smith.

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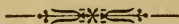
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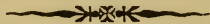
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FIG CAKE.—Whites of five eggs, one-half cup of butter, one cup of sweet milk, three cups flour, two cups sugar. two and one-half teaspoons baking powder, three-fourths of a pound of figs, cut the figs in thin slices, lay them on the batter and spread these over before baking, lay them over the icing between the layers and over top and sides of cakes when iced. Icing—Three cups sugar, one half cup water, white of three eggs, boil sugar and water to a thick syrup, pour over the beaten eggs and beat until cool. If not beaten rapidly while pouring in the syrup, the icing will not be smooth.

Augusta Shaffer.

DOUGHNUTS.—Two eggs, two cups sugar. one cup rich milk two tablespoonfuls melted butter, flour to thicken, flavor to taste, two teaspoonfuls cream tartar one teaspoonful soda, drop in boiling lard.

M. E. Hill.

CORN PONE.—Two eggs, one-half cupful sugar, three tablespoonfuls melted butter, one pint wheat flour, one pint corn meal, milk to make batter, two-teaspoonfuls cream tartar, one teaspoonful of soda. Bake in quick oven.

M. E. Hill.

CHOCOLATE CREAMS.—Two and one-half cupfuls pulverized or granulated sugar, one-half cupful cold water Boil four minutes, place the saucepan in cold water, and beat until cold enough to make into little balls. Boil longer if granulated sugar is used. Take half a cake of Baker's chocolate, shave all fine, and put it in a bowl set in top of boiling tea kettle to melt, and when balls are cool enough roll in chocolate with a fork. This makes seventy-five.

N. P. Hill.

GINGER BREAD.—Pour one cup hot water on one half teacup lard, one tablespoonful of soda, one teaspoonful salt, two eggs, one cup molasses, one-half cup white sugar, one tablespoonful ginger.

Mrs. E. H. Reid.

LEMON PIE.—Grate one lemon, yolks of three eggs, one cup of sugar, two teaspoonfuls of corn starch, three tablespoonfuls good cream, butter size of an egg, beat this to a cream. Make your pastry very short, bake in moderate oven. When done add the whites of three eggs, well beaten, with four tablespoonfuls of sugar. Put on top and brown nicely. Recipe for one pie.

Mrs. E. H. Reid. ☐

EGG TOAST.—Beat four eggs, yolks and whites, together thoroughly; put two tablespoonfuls of butter into a saucepan and melt slowly; then pour in the eggs and heat without boiling, over a slow fire, stirring constantly; add a little salt, and when hot spread on slices of nicely browned toast and serve at once.

Mrs. R. Lynch.

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CHOCOLATE PIE.—One cup of milk, two tablespoonfuls of chocolate, three-fourths of a cup of sugar. yolks of three eggs. Heat the chocolate and milk together. Add the sugar and eggs when well-beaten together. Flavor with vanilla. Meringue for pie—Whites of three eggs, three tablespoonfuls of sugar. Brown very lightly.

Mrs. J. B. Lyle.

DELMONICO PUDDING.—Six even tablespoonfuls of flour, three eggs, one pint of milk. one-half teaspoonful of salt. Mix flour and yolks of eggs together, adding a little milk at a time, beat until light and smooth. Lastly add the beaten whites of the eggs and put to bake in flat pan just before you serve your dinner. You can make any kind of sauce you like, lemon, wine or vanilla.

Mrs. E. H. Reid.

CUCUMBER PICKLES.—Five gallons of vinegar (white wine), one-fourth pound of tumeric, one half pound mustard, one-fourth pound black pepper, one-fourth pound of root ginger, one cup of salt, two ounces cloves, four green peppers. Mix together and boil the ingredients excepting the tumeric and mustard which you add when cold with your pickles. You can add pickles when you like, Stir from the bottom for nine days.

Mrs. E. H. Reid.

NEOPOLITAN CAKE.—One cupful of butter, two cupfuls of brown sugar, one cupful molasses, one cupful strong coffee, four and one-half cupfuls of flour, four eggs, two teaspoonfuls of soda, two teaspoonfuls of cinnamon, two teaspoonfuls cloves, one teaspoonful of mace, one pound each of raisins, currants and citron. Bake the cake in round pans with straight sides. The layers should be one and one-half inches thick the white cake the same thickness. After the cakes are cold each black layer should be spread with a thick coating of lemon and sugar made as follows: The white of one egg well beaten, the grated rind and juice of three lemons, powdered sugar enough to make a thick frosting. Now lay a white cake on each black one as you would any layer cake, being particular to use no other flavoring than lemon.

Mrs. E. H. Reid.

PEACH BUTTER.—To one bushel of peaches allow from eight to ten pounds of granulated sugar; pare and halve the peaches, put into the kettle, and stir constantly to prevent sticking to the kettle, until perfectly smooth and rather thick; a part of the peach-stones thrown in and cooked with the peaches give it a nice flavor, and they can afterward be skimmed out; add the sugar a short time before taking from the fire; put in jars and cover tight; peaches for butter should be neither too mealy nor too juicy.

Mrs. J. S. Parker.

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APPLE BUTTER—Boil down a kettleful of cider to two-thirds the original quantity. Pare, core and slice juicy apples, and put as many into the cider as it will cover. Boil slowly, stirring often with a flat stick, and when the apples are tender to breaking, take them out with a perforated skimmer, draining well against the sides of the kettle. Put in a second supply of apples and stew them soft, as many as the cider will hold. Take from the fire, pour all together into a tub or large crock; cover and let it stand twelve hours. Then return to kettle and boil down, stirring all the while until it is the consistency of thick custard and brown in color. Spice well with Durkee's ground mixed spices.
Mrs. J. S. Parker.

SNOW BALLS.—One pound soft white sugar, creamed light with one pound of sweet fresh butter, sixteen egg whites beaten light, one pound of flour sifted several times and warmed, one pound of almonds blanched and sliced up, one pound of citron cut up into small pieces, and one pound of grated cocoanut. Add the flour and egg white alternately to the creamed sugar and butter, flavor with the grated rinds of two fresh lemons. Mix the cocoanut, citron and almonds thoroughly and stir in well. Have ready your pans nicely greased with fresh butter from which the salt has been washed. Fill them to within half an inch of the top; set them all in a large pan and put in a moderately heated oven. If browning too rapidly before they are done, cover them with buttered paper. They should be removed from the oven as soon as perfectly done, and when perfectly cold ice smoothly and carefully.

Mrs. E.H. Reid.

PINEAPPLE PRESERVES—Use pineapples as ripe as can be had. Pare and cut them into thin slices, weigh them, and allow one pound of the best granulated sugar to each pound of fruit. Take a deep china bowl or dish, and in it put a layer of fruit and sugar alternately, a coating of sugar on the top; let it stand all night. In the morning, take out the fruit and put the syrup in a preserving kettle. Boil and skim it until it is perfectly clear; then, while it is boiling hot, pour it over the fruit, and let it stand uncovered until it becomes entirely cold. If it stands covered, the steam will fall into the syrup and thin it.
Mrs. R. Lynch.

SLICED PEACHES—Peel and slice the peaches. Lay them in a dish with plenty of sugar for an hour or two, till tea time. Eat with cream.
Mrs. J. B. Lyle.

STEWED PEACHES—Make a syrup of sugar and water; halve the peaches, leaving the stone in one half, and drop into syrup. Allow the whole to simmer slowly until fruit is tender; then remove fruit, and let syrup boil till thick; then pour over fruit and serve at once.
Nan. E. Smith.

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Ladies' and Childrens' Shoes & Slippers at J. I. Rogers & Co.

CHOCOLATE CAKE—One pound sugar, one pound flour and one-half pound butter, four eggs beaten separately until very light, half pint milk, one teaspoonful soda, two teaspoonfuls of cream of tartar. Bake in two cakes. Beat three cupfuls powdered sugar with the whites of three eggs, add chocolate to taste. Spread a layer of this icing between the cakes and on the top and sides. Cocomanut cake can be made in the same manner by substituting half a grated cocomanut for the chocolate in the icing, Mrs. E. H. Reid.

BOILED TURNIPS—Pare and cut into pieces; put them into boiling water well salted, and boil until tender; drain them thoroughly and then mash and add a piece of butter, pepper and salt to taste. Stir until they are thoroughly mixed, and serve hot.

BOILED ONIONS—Skin them carefully and put them to boil; when they have boiled a few minutes, pour off the water, add clean cold water, and then set them to boil again. Pour this away also, and add more cold water, when they may boil till done. This change of waters will make them white and clear, and very mild in flavor. After they are done, pour off all the water, and dress with a little cream, salt and pepper to taste.

BOILED HOMINY—Soak one cupful of fine hominy over night in three cupfuls of water, and salt to taste; in the morning turn it into a quart pail; then put the pail into a kettle of boiling water cover tightly, and steam one hour; add one teacupful of sweet milk and boil fifteen minutes additional, then serve hot.

ORANGE SOUFFLE—Peel and slice six oranges, put in a glass dish a layer of oranges, then one of sugar, and so on until all the orange is used, and let it stand two hours; make a soft boiled custard of yolks of three eggs, pint of milk, sugar to taste, with grating of orange peel for flavor, and pour over oranges when cool enough not to break dish; beat whites of the eggs to a stiff froth, stir in sugar, and put over the pudding. Praised by all.

Mrs. Mary A. Livermore, Melrose, Mass.

ORANGE CAKE—Two-thirds cupful butter, two small cupfuls sugar, one cupful milk, three teaspoonfuls baking powder, the yolks of five eggs, three small cupfuls flour; bake in jelly tins. Whites of three eggs beaten to a stiff froth, juice and grated peel of one orange, sugar to consistency; put this between the layers with white frosting on the top. Mrs. Goy, Pillsbury, Minnesota.

GOOD COOKIES—Two cupfuls sugar, one of butter, one of sour cream or milk, three eggs, one teaspoonful soda; mix soft, roll thin, sift granulated sugar over them, and gently roll it in.

Mrs. Judge West, Bellefontaine, Ohio.

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HICKORY-NUT CAKE—A cup of butter, two of sugar, three of flour, one of sweet milk, whites of seven and yolks of two eggs, a teaspoonful of soda, two of cream tartar, one pint of hickory-nut meats rolled and sprinkled with flour; beat the whites to a stiff froth. Rich and excellent.

Mrs. A. B. Morey.

CURRIED EGGS—Slice two onions and fry in butter, add a tablespoonful curry powder and one pint good broth or stock, stew till onions are quite tender, add a cupful of cream thickened with arrowroot or rice flour, simmer a few moments, then add eight or ten hard boiled eggs, cut in slices. and beat them well, but do not boil.

Mrs. E. L. Fay, Washington Heights.

PINEAPPLE PIE—A cupful of sugar, a half cupful butter, one of sweet cream, five eggs, one pineapple grated; beat butter and sugar to a cream, add beaten yolks of eggs, then the pineapple and cream, and, lastly, the beaten whites whipped in lightly. Bake with under crust only.

Mrs. Wm. Smith, Jacksonville, Florida.

A KENTUCKY GIRL'S PUMPKIN PIE—Cut pumpkin in halves, remove seeds, bake in a dripping pan (skin side of pumpkin downward). with a slow fire, until pulp can be readily scraped from skin; mash fine, and while hot add to each quart pumpkin two tablespoonfuls butter; when cold sweeten to taste; add one pint cream or new milk, yolks of three eggs, well beaten and strained, cinnamon and allspice to taste (ginger, if preferred), one wine glass of brandy; stir well, and just at the last add whites of eggs, well whipped. The brandy can be omitted and not injure recipe. Many like a tablespoonful of lemon extract and less spice. If lemon is used, omit brandy. Bake in deep pie-plates in a quick oven.

L. A. B. C. Lexington, Ky.



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❖ CANDIES ❖

The great danger in candy-making is that of burning the sugar. To properly cook the candy requires a heat of about two hundred and fifty degrees. Less than that heat will leave the candy soft and sticky, A very little more than two hundred and sixty degrees will burn it. Here, then, is the need of care in candy-making.

In the cooking, allow the heat to reach the bottom of the pan only. Have a quick fire that the work may be done in the shortest possible time. When cooked for fifteen minutes, test a spoonful of the mass upon a cold plate. If it form a viscid, tenacious mass which forms a long, adherent thread when drawn out, then it is nearly done, and it needs special care lest it burn before the work be completed. Test frequently now, dropping a little in cold water. When the hardened portion is crisp as a pipestem, the cooking has gone far enough. Then comes the flavoring and coloring.

When the mass has cooled on a stone or buttered plate, so that it can be handled, it is ready for pulling, rolling into sticks, shaping into forms, etc. The pulling process is simply a mechanical means of whitening the candy. It is literally a pulling, the candy being thrown on a hook and pulled out from it, then being thrown on it again and again pulled, and so on as may be desired, the longer pulling giving the whiter candy.

For home made candies use pure materials and good fruit. Enough of earthen and starch and decayed fruits are bought in the cheap candies of the stores.

CANDIED NUTS AND FRUITS—Three cupfuls of sugar, one cupful of water; boil until it hardens when dropped in water, then flavor with lemon. It must not boil after the lemon is put in. Put a nut on the end of a fine knitting needle, take out, and turn on the needle until it is cool. If the candy gets cold, set on the stove for a few minutes. Malaga grapes, and oranges quartered, may be candied in the same way.

CHOCOLATE CARAMELS—Two cupfuls of sugar, one cupful of warm water, one-half cupful of grated chocolate, three-fourths of a cupful of butter. Let it boil without stirring until it snaps in water.



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ICE-CREAM CANDY—Take two cupfuls of granulated sugar, half a cupful of water, and add one-quarter of a teaspoonful of cream tartar dissolved in a teaspoonful of boiling water. Put in a porcelan kettle, and boil ten minutes without stirring it. Drop a few drops into a saucer of cold water or on snow. If it becomes brittle it is done; if not, boil till it is. Add a piece of butter half as large as an egg while it is on the fire, and stir it in. Pour into a buttered tin, and set on ice or snow to cool enough to pull; pull white, flavor with vanilla just before it is cool enough to pull. Work into strands and cut into sticks.

COCOANUT CANDY—Grate very fine a sound cocoanut, spread it on a dish, and let it dry naturally for three days, as it will not bear the heat of an oven, and is too oily for use when freshly broken. Four ounces will be sufficient for a pound of sugar for most tastes, but more can be used at pleasure. To one pound of sugar, take one-half pint of water, a very little white of an egg, and then pour over the sugar; let it stand for a short time, then place over a clear fire, and let it boil for a few minutes; then set it one side until the scum is subsided, clear it off, and boil the sugar until very thick; then strew in the nut, stir and mix it well, and do not quit for an instant until it is finished. The pan should not be placed on the fire, but over it, as the nut is liable to burn with too fierce a heat.

CHOCOLATE CARAMELS, No. 2—One cupful of rich sweet cream, one cupful of brown sugar, one cupful of white sugar, seven tablespoonfuls of vanilla chocolate, one tablespoonful of corn-starch, stirred in the cream, one tablespoonful of butter, vanilla flavoring, soda, the size of a pea, stirred into cream. Boil all the ingredients, except the chocolate and vanilla extract, half an hour, stirring to prevent burning. Reserve half of the cream, and wet up the chocolate in it, adding a very little water if necessary. Draw the saucepan to the side of the range, and stir this in well; put back on the fire and boil ten minutes longer, quite fast, stirring constantly. When it makes a hard glossy coat on the spoon, it is done. Add the vanilla after taking it from the range. Turn into shallow dishes, well buttered. When cold enough to retain the impression of the knife, cut into squares.

LEMON TAFFY—Two cupfuls of white sugar, one cupful of boiling water, one-quarter cupful of vinegar, one half-cupful of butter, flavor with lemon; pour in buttered plates to cool.

BUTTER TAFFY—One tablespoonful of vinegar, one cupful of sugar, two tablespoonfuls of molasses, and a piece of butter the size of an egg. When done add a little soda.

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CREAM CHOCOLATES—For the creams, boil two cupfuls of white sugar and one-half cupful of milk for five minutes; add one teaspoonful of vanilla, then beat until stiff enough to handle and make into drops. For the chocolate—Take three-quarters of a half-pound cake of Baker's chocolate, grate and steam over the teakettle. Drop the creams when hard, one at a time, into the hot chocolate, using two forks to take them out quickly; set the drop on one fork on the bottom, using the other fork to scrape the chocolate off the cream; gently slip the drop upon a buttered dish. If, when cool, the drops stick to the dish, hold it over the steam of the teakettle for an instant.

CHOCOLATE CREAMS—Inside: Two cupfuls of sugar, one cupful of water, and one and a half tablespoonfuls of arrow-root, one teaspoonful of vanilla. Mix the ingredients, except the vanilla; let them boil from five to eight minutes, stir all the time. After this is taken from the fire, stir until it comes to a cream. When it is nearly smooth, add the vanilla and make the cream into balls. Outside—Melt a half pound of Baker's chocolate, but do not add water to it. Roll the cream balls into the chocolate while it is warm.

CREAM WALNUTS—Two cupfuls sugar, two-thirds cupful of water. Boil without stirring until it will spin a thread; flavor with vanilla. Set off into a dish with a little cold water in it; stir briskly until white and creamy. Have the walnuts shelled; make the cream into small, round cakes with your fingers, press half a walnut on either side, and drop into sifted granulated sugar.

PHILADELPHIA GROUNDNUT CAKES—Boil two pounds of light brown sugar in a preserving kettle, with enough water to wet it thoroughly and form a syrup. Have ready a quarter of a peck of groundnuts (peanuts). When the sugar begins to boil, throw in the white of an egg to clear it. Skim and try by dropping a little into cold water to see if brittle or done; when it is brittle remove from the fire and stir in the nuts. Drop on wet plates, free from grease. The white of egg may be omitted.

MOLASSES CANDY—Three cupfuls of brown sugar, $\frac{1}{2}$ cupful molasses, 1 cupful of water, $\frac{1}{2}$ teaspoonful of cream tartar, butter the size of a walnut. Bring to a boil, and when crisp by testing in cold water, flavor; pour out on a buttered plate, and pull to whiteness if desired.

BUTTER SCOTCH—Two cupfuls of sugar, two tablespoonfuls of water, a piece of butter the size of an egg. Boil without stirring, until it hardens on a spoon. Pour out on buttered plates to cool.

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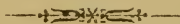
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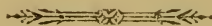
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CREAM DATES—For cream dates, take fresh California dates, remove the stones, and fill the centre of dates with the same cream as used in cream walnuts. Drop into sugar.

PEANUT CANDY—Boil one scant pint of molasses until it hardens in cold water. Stir in two tablespoonfuls of vanilla, then one teaspoonful of soda, dry. Lastly, the shelled peanuts, taken from four quarts measured before shelling. Turn out into shallow pans well buttered, and press it down smooth with a wooden spoon.

CREAM CANDY—One pound of white sugar, three tablespoonfuls of vinegar, one teaspoonful of lemon extract, one teaspoonful of cream tartar. Add a little water to moisten the sugar, and boil until brittle. Put in the extract, then turn quickly out on buttered plates. When cool, pull until white, and cut in squares.

ALMOND CANDY—Proceed in the same way as for cocoanut candy. Let the almonds be blanched and perfectly dry, and do not throw them into the sugar until they approach the candying point.

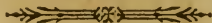
GUM DROPS—Dissolve one pound of gum arabic in one and one half pints of water; strain and add one pound of refined sugar; beat until the sugar is entirely dissolved. Flavor to taste, and add coloring if desired. Then evaporate with a slow heat until the mass is thick as honey. Have a shallow box, or dish of fine starch; in this make a series of dents with a rounded stick, the size desired for the gum drops. Into each of these indentations drop from a spout, or a spoon, just enough of the thickened mass to fill the cavity, then set away in a warm place till the drops become sufficiently set to allow handling. This may require several days.

PEPPERMINT DROPS—Mix granulated sugar with enough water to form a paste, and put it to boil in a saucepan having a lip from which the contents can be poured or dropped. Allow it to come almost, but not entirely to a boil. Stir continually. Allow it to cool a little, and flavor to taste with strong essence of peppermint. Then drop the mass on sheets of tin or white paper. To drop it properly, allow just enough to gather at the lip of the saucepan, and then stroke it off with a piece of stiff wire. They should dry in a warm place.

FIG PASTE—Chop up one pound of figs, and boil in a pint of water till reduced to a soft pulp. Strain through a fine sieve, and add three pounds of sugar. Evaporate over boiling water till the paste becomes stiff, then pour into a mold of wooden strips tied together. When cool, cut into squares. Sugar each well, and put away for use. Flavors may be added to taste, or fresh fruits may be mingled to taste.

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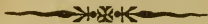


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